






## COQUES dels HOSTALETS (Catalan style flatbread)

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<b>C!</b> Coca with <i>escalivada</i> (roasted red pepper and eggplant) and anchovies from L'Escala .....½ 8,00 €.....	15,50 €
Coca with roasted tomato, onion and <i>Xiroi</i> artisan cheese .....½ 8,00 € .....	15,50 €
Coca with apple compote and duck <i>foie gras</i> .....½ 9,00 € .....	17,50 €

## STARTERS

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<b>C!</b> Local cured and cooked cold sausages with bread and tomato.....	12,00 €
Garden salad.....	8,50 €
Goat cheese salad with coffee <i>vinaigrette</i> .....	12,00 €
 White beans' salad with pickled vegetables, citrus <i>vinaigrette</i> and smoked sardine.....	13,50 €
Beef <i>carpaccio</i> with parmesan cheese flakes and baby rocket leaves.....	16,00 €
<i>Red shrimps' carpaccio</i> with truffle oil and toasted bread.....	18,00 €
 <b>C!</b> Potatoes from Olot (meat-stuffed) ..... ½ 6,50 €.....	12,50 €
<b>C!</b> Stuffed eggs (Capuchin style) with tomato sauce ..... ½ 7,00 €.....	13,50 €
 Potato <i>gnocchi</i> with <i>Mas Farró</i> sheep cheese .....	13,50 €
<b>C!</b> Home-made cannelloni with <i>bechamel</i> .....	10,00 €
 <i>Trinxat</i> (Black turnip, baked onion and <i>perol</i> sausage).....	12,00 €
 <i>Millefeuille</i> of potatoes and sausage with wild mushroom sauce..... . ½ 8,50 €.....	16,50 €
<b>C!</b> Grilled artichokes with <i>romesco</i> sauce.....	14,50 €
<i>Capipota</i> (veal head and trotter stew).....	15,00 €
Stewed snails with <i>chorizo</i> and pork jowl.....	16,50 €



\* Hostalets country bread\_1,60 €/person

\* Gluten-free bread \_2,50 €/person

\* Toasted Hostalets country bread with garlic and tomatoes\_2,50€/person

## FISHES

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 Scallops with pork jowl, potato and stew sauce ..... 19,50 €
Galician-style octopus (with potato and smoked paprika)..... ½ 11,00 €..... 21,50 €
 Cod with <i>crema de samfaina</i> (stewed vegetables cream), butterbeans and garlic gratin ..... 20,00 €
Oven roasted turbot with steamed vegetables ..... 24,00 €

## CHARGRILLED

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Grilled <b>chicken leg</b> ..... 11,00 €
Grilled <b>green asparagus</b> with <i>romesco</i> sauce..... 11,00 €
<b>Lamb chops</b> ..... 18,50 €
<b>Veal steak</b> (280-300g.) ..... 18,50 €
<b>Veal fillet</b> (tenderloin, 190-200g.) ..... 23,00 €
<b>Veal <i>entrecote</i></b> (rib eye on the bone, 450-500 g.) ..... 24,50 €
<b>Aged beef</b> (rib eye on the bone, 550-600 g.)..... 32,50 €






\* Grilled meats are served with homemade potato chips and fried zucchini.

\* **Sauces** 3€ - Porcini Mushrooms / Ratafia / Veal juice

\* Sauces 1 € - *Allioli* / *Romesco* / Whole Grain mustard

## STEWES

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 <b>Pork cheeks</b> with <i>ratafia</i> sauce, pickled turnips and apple compote..... 14,50 €
 Grilled marinated <b>Duroc pork ribs</b> with potatoes and walnut salad..... 16,50 €
Sous-vide <b>veal blade</b> with mashed potatoes and apricot compote..... 18,00 €
 Confit of <b>duck leg</b> with pear in <i>rancio</i> wine ..... 17,50 €
<b>Duck breast</b> with seasonal fruit and mashed potatoes..... 20,00 €
 <b>Rabbit shoulders</b> with wild mushrooms..... 19,50 €
 <i>Sous-vide</i> <b>lamb shoulder and leg</b> with onions and mushrooms..... 22,00 €

# Homemade desserts

## **Lemon and Rosemary** 6,60€

Lemon and rosemary sorbet, walnut cake, sheep yogurt *espuma*

## **Xoconegra** 7,00 €

Dark chocolate cake, raspberry cloud, blood orange sorbet and vanilla cream

## **Fennel and apple** 7,00 €

*Pink lady* apple jam, olive oil cake and mascarpone and fennel ice-cream



## **Creamy cheesecake** 6,60 €

With a spot of blue cheese from la Xiquella and organic eggs from Mas Castanyer. Mango sorbet.

(Only weekends and holidays)

## **Passion fruit** 7,00 €

Passion fruit sorbet, cocoa crumble and caramel *espuma*



## **Volcano 20 anniversary Cuina Volcànica** 7,70 €

Chocolate semi-sphere, hazelnut crumble, chocolate chips, vanilla cream, cherry sorbet and chocolate sauce

## **Chocolate brownie** 6,60 €

With walnuts, vanilla ice cream and caramel sauce

**Assorted homemade ice-creams** (3 balls)..... 6,00 €

Ice-creams - Chocolate / Vanilla / *Ratafia* and nuts / Yogurt / Mascarpone and figs/ Turrón

Sorbets - Tangerine / Lemon / Strawberry

**C↓ Catalan cream**..... 5,50 €

**Chocolate brownie with walnuts**, vanilla ice-cream and caramel sauce.....6,60 €

 **Buckwheat and honey madaleines** with a *ratafia* shot..... 6,60 €

**C↓ Honey and fresh cheese** from El Molí del Perer .....5,50 €

**Irish coffee** .....6,60€

**Catalan.** Turrón homemade ice-cream and *ratafia*..... 6,60€