






COQUES dels HOSTALETS (Catalan style flatbread)

C! Coca with <i>escalivada</i> (roasted red pepper and eggplant) and anchovies from L'Escala½ 8,00 €.....	15,50 €
Coca with roasted tomato, onion and <i>Xiroi</i> artisan cheese½ 8,00 €	15,50 €
Coca with apple compote and duck <i>foie gras</i>½ 9,00 €	17,50 €

STARTERS



C! 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 €
 C! Potatoes from Olot (meat-stuffed) ½ 6,50 €.....	12,50 €
C! 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 €
C! 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 €
C! Macarroni	10,00 €
<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

 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






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

 Pork cheeks with <i>ratafia</i> sauce, pickled turnips and apple compote..... 14,50 €
 Grilled marinated Duroc pork ribs with potatoes and walnut salad..... 16,50 €
Sous-vide veal blade with mashed potatoes and apricot compote..... 18,00 €
 Confit of duck leg with pear in <i>rancio</i> wine 17,50 €
Duck breast with seasonal fruit and mashed potatoes..... 20,00 €
 Rabbit shoulders with wild mushrooms..... 19,50 €
 <i>Sous-vide</i> lamb shoulder and leg 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 Perer5,50 €

Irish coffee6,60€

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