COQUES dels HOSTALETS (Catalan style flatbread)

C! Coca with *escalivada* (roasted red pepper and eggplant) and anchovies from L'Escala ..... ½ 8,00 € ..... 15,50 €

Coca with roasted tomato, onion and *Xiroi* artisan cheese ..... ½ 8,00 € ..... 15,50 €

Coca with apple compote and duck *foie gras* ..... ½ 9,00 € ..... 17,50 €

STARTERS

C! Local cured and cooked cold sausages with bread and tomato ..... 14,00 €

Garden salad ..... 8,50 €

Goat cheese salad with coffee *vinaigrette* ..... 12,50 €

White beans' salad with pickled vegetables, citrus *vinaigrette* and smoked sardine ..... 13,50 €

Beef *carpaccio* with parmesan cheese flakes and baby rocket leaves ..... 17,00 €

Red shrimps' *carpaccio* with truffle oil and toasted bread ..... 19,00 €

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 *gnocchi* with *Mas Farró* sheep cheese .... 13,50 €

C! Home-made cannelloni with *bechamel* .... 11,00 €

Trinxat (Black turnip, baked onion and *perol* sausage) .... 12,00 €

Millefeuille of potatoes and sausage with wild mushroom sauce ..... . ½ 8,50 € ..... 16,50 €

Artichoke confit with *romesco* sauce .... 14,50 €

C! *Capipota* (veal head and trotter stew) .... 15,00 €

C! Stewed snails with *chorizo* 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

Dishes of Cuina Volcànica C! *Dishes of Cuina Catalana* *10 % IVA included*

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 *crema de samfaina* (stewed vegetables cream), butterbeans and garlic gratin ..... 20,00 €

Baked turbot with steamed vegetables ..... 24,00 €

CHARGRILLED

Grilled **chicken leg** ..... 11,00 €

Grilled **green asparagus** with *romesco* sauce ..... 11,00 €

Lamb chops ..... 19,00 €

Veal steak (280-300g.) ..... 19,50 €

Veal fillet (tenderloin, 190-200g.) ..... 23,50 €

Veal *entrecote* **(**rib eye on the bone, 450-500 g.) ..... 25,50 €

Aged beef (rib eye on the bone, 550-600 g.) ..... 32,50 €

* Grilled meats are served with homemade potato chips and Padrón peppers.

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

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

STEWS

Pork cheeks with *ratafia* sauce, pickled turnips and apple compote ..... 14,50 €

Grilled marinated **Duroc pork ribs** with potatoes and walnut salad ..... 17,00 €

Sous-vide **veal blade** with mashed potatoes and apricot compote ..... 18,50 €

Confit of **duck leg** with pear in *rancio* wine ..... 17,50 €

Duck breast with seasonal fruit and mashed potatoes ..... 20,00 €

Rabbit shoulders with wild mushrooms ..... 19,50 €

Sous-vide **lamb shoulder and leg** with onions and mushrooms ..... 22,50 €

Plats de Cuina Volcànica *Plats de Cuina Catalana* *10 % IVA inclòs*

Homemade desserts

Lemon and Rosemary 6,60€

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

Xoconegra 7,50 €

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

Fennel and apple 7,50 €

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 7,50 €

Passion fruit sorbet, cocoa crumble and caramel *espuma*

Volcano 20 anniversary Cuina Volcànica 8,80 €

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

Chocolate brownie 7,50 €

With walnuts, vanilla ice cream and caramel sauce

Assorted homemade ice-creams (3 balls)..... ...6,60 €

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

Sorbets - Tangerine / Lemon / Strawberry

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 €

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

Irish coffee .....6,60€

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

10 % IVA included