



VILALLONGA

MASIA RESTAURANT

STARTERS TO SHARE

IBERIAN HAM sliced with knife	25,00
BURRATA SALAD with confit leeks, arugula and Iberian ham	14,50
GOAT CHEESE SALAD with roasted tomato, nuts, honey vinaigrette	13,50
MUSHROOMS CROQUETTES (5 u.)	9,60
HAM CROQUETTES (5 u.)	9,60
BRAVAS V homemade potatoes with romesco and soft alioli	7,00
STARRED EGGS organic eggs fried potatoes and Iberian ham	10,50
GRILLED VEGETABLES V eggplant, zucchini, asparagus, pumpkin, artichoke and chives	12,80
STEAK TARTAR knife-cut beef sirloin	19,50
BOVÉ SNAILS with flambéed Iberian bacon	18,00
TRINXAT DE Cerdanya with crispy bacon	10,50
GRILLED ARTICHOKEs V with romesco	10,50
TRADITIONAL CANNELLONI roast chicken, beef, Iberian pork and Belchamel	12,90
CANDIED ARTICHOKEs with payoyo cheese, truffle and crispy ham	14,80
COCA BREAD with tomato	3,50
BARROT BREAD SOURDOUGH	3,00
GLUTEN-FREE BREAD	2,50

SIMMER no rush...

YOUNG GOAT SHOULDER with baked potatoes	32,00
BEEF STEW beef cheeks in its juice	18,90
BEEF RIBS at low temperature with parmentier potatoes	19,00
SEITAN STEW V with veggies	15,00

OUR FISH

from the market to the grill...

COD MOUTH with roasted garlic, tomato and spinach mousseline	23,50
RED TUNA TARTAR with sesame oil, spring onion and teriyaki sauce	23,50
GRILLED SALMON with wheat semolina and sautéed vegetables	18,00
GRILLED RED TUNA round and round with salmorejo and pepper and mustard vinaigrette	23,00
GRILLED OCTOPUS with celeriac puree and toasted corn	19,80

GRILLED Jospé

IBERIAN "LAGARTO" with shallot, spiced tomato and French fries	17,50
BLACK ANGUS BURGER with brioche bread, eggplant hummus, confit onion and parmesan	18,00
STEAK FROM GIRONA * cooking point at your taste	20,50
FILET MIGNON (600gr) 2 people *	54,00
BUTIFARRA DE PAGES * typical catalan sausage. Duroc pig meat	11,00
PIGS FEET * cooked in cava and finished grilled	13,00

*ACCOMPANIMENT:

french fries / beans / grilled eggplant

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DESSERTS

FERRERO CHOCOLATE hazelnut cream with crunchy chocolate	7,50
HOMEMADE CHEESECAKE with red fruit coulis	7,50
MATÓ CUSTARD with caramelized nuts	6,50
TIRAMISÚ with espresso coffee and a touch of amaretto	6,50
LA CREMA CATALANA with egg yolk, vanilla and burnt sugar o L	6,50
COULANT with vanilla ice cream and hot chocolate	7,50
ICE CREAMS	
VALRHONA CHOCOLATE on cookie crumble	6,00
BOURBON VANILLA on cookie crumble	6,00
JIJONA NOUGAT with ratafia caramel	6,50
RASPBERRY SORBET V on cookie crumble	6,00
LEMON SORBET V on cookie crumble	6,00

VAT included in the prices

ENGLISH



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