



VILALLONGA

MASIA RESTAURANT

STARTERS to share

BURRATA SALAD with roasted seasonal vegetables	15,00
TOMATO SALAD sun-ripened with tuna belly	14,60
COD "ESQUEIXADA" grated tomato, chives and olive tapenade	15,50
STARRED EGGS with Iberian ham and fried sour potato	12,50
GRILLED VEGETABLES with romesco sauce	13,80
STEAK TARTAR cut with a knife	21,00
SNAILS "MASÍA" STYLE with Iberian bacon, salt and pepper	21,50
RUSTIC TARTAR "3 TOMATOES" roasted, canned and fresh	13,90
BRAVAS POTATOES homemade with romesco and soft allioli	8,00
"ENSALADILLA" SALDAD with homemade mayonnaise, hard-boiled egg and anchovies	13,00
IBERIAN HAM CROQUETTES (5 u.)	11,00
COD CROQUETTES (5 u.)	11,00
COCA BREAD with hanging tomato	3,50
PAN DE BARROT MASA MADRE	3,00
GLUTEN-FREE BREAD	3,50

ON SLOW FIRE without rushing...

SMOOTH BEEF **19,50**
beef cheeks in their juice

LEMON CHICKEN **16,80**
boneless hindquarter with roasted vegetables

DUCK CONFIT **22,00**
with rosemary roasted apples and a touch of ginger

OUR FISH from the market to the grill...

ROASTED SALMON **19,00**
with lemon sauce, hazelnuts and lamb's lettuce

COD MOUTH **25,50**
with roasted garlic, tomato and spinach mousseline

GRILLED OCTOPUS **19,80**
with potato parmentier and toasted corn

GRILLED RED TUNA **24,00**
round and round with roasted pepper and garlic sauce,
old mustard vinaigrette with shallots

TUNA TARTAR **24,00**
with sesame oil, spring onion and teriyaki sauce

GRILLED Josper

"LAGARTO" IBERIAN **19,00**
with caliu potato and Provençal butter with a citrus touch

FILET MIGNON PREMIUM (600gr) **58,00**
to share between 2 people

GIRONA ENTRECOT **22,50**
with French fries

LAMB RIBS AND MEDIUMS **29,50**
with roasted plums and fresh yogurt saucer

PAGES BUTIFARRA **12,00**
with ganxet beans and torreznos

PORK'S FEET **15,50**
cooked in cava and crispy grilled finishes

DESSERTS the best but in the end...

ARTISAN CHEESE CAKE **7,50**
with red fruit jams

BREAD WITH CHOCOLATE **8,00**
chocolate ganache with salt, oil and crispy toast

TIRAMISÚ **7,00**
with espresso coffee and a touch of Amaretto

COULANT **8,00**
with vanilla ice cream and hot chocolate

CATALAN CREAM **7,00**
with egg yolk, cinnamon and burnt sugar

LEMON PIE **7,50**
lemon cream, crumble and Italian meringue

ICE CREAM AND SORBETES TO GUSTO (2 scoops) flavours: **6,50**

Bourbon vanilla-Chocolate Valrhona-Lemon.Raspberrry
- Nougat with Ratafia syrup