

HAVE A SNACK

v	“Mussol’s bravas” spicy potatoes	6,95€
	Acorn-fed Iberian ham croquettes (6units)	8,95€
	Codfish fritters with “allioli” made with baked vegetables	8,95€
	Homemade seasonal soup	6,75€
	Tomato mille-feuille with smoked sardine and yogurt sour cream	8,50€
vg	Grilled avocados with guacamole cream and pico de gallo	12,25€
	Pan fried “escargots” with salt and pepper	13,75€
	Acorn-fed Iberian ham (1/2 portion – 1 portion)	13,00 – 18,50€

“COCA DE RECAPTE”

v	Avocado, pumpkin, courgette and goat cheese	9,25€
v	Burrata cheese, tomato, fresh herbs and pine nuts	9,50€
	Smoked salmon, fresh cheese cream and green apple	9,75€
	Acorn-fed Iberian ham with melted brie and roasted leeks	10,75€

EGGS FROM CALAF

	Omelette of the day, freshly made	7,75€
	Fried eggs with French fries and acorn-fed Iberian ham	8,95€
	Fried eggs on chickpeas from La Anoia and sautéed baby squid	9,50€
	Fried eggs with French fries and foie shavings	11,75€



SALADS

v	Salad of two goat cheeses, beetroot, courgette and l'Empordà's cider vinaigrette	8,95€
v	Mussol's salad with lettuce and endive, dead Aragón's olives, tomato and a pickle's vinaigrette	8,95€
avg	With tomato, tuna belly fillets and Figueres onion	9,50€
avg	"Xató" with prawns and our romesco sauce	11,50€
v	Burrata cheese from l'Empordà with cherry tomato and avocado	13,25€



CHARCOAL-GRILLED VEGETABLES

v	Charcoal-grilled pumpkin with orange cream and its roasted seeds	7,75€
vg	Charcoal-grilled artichokes with rosemary oil (seasonal product)	9,25€
vg	Grilled escalivada (roasted vegetables)	9,50€
v	A charcoal-grilled aubergine with burratina cheese and beans's hummus from Santa Pau	9,75€
v	Charcoal-grilled green asparagus with a fine sweet potato cream	10,25€
vg	A selection of charcoal-grilled vegetables with virgin olive oil	10,75€

CHARCOAL-GRILLED MEATS

Free range chicken with Mussol's fries and salad	9,75€
Botifarra sausage from Sant Esteve de Palautordera with sautéed Santa Pau beans	10,25€
Beef burger with baked onion and Mussol's sauce	13,25€
Beef medallions with “al caliu” baby potato	13,75€
Pig trotters with “al caliu” potato (ember-baked potato), and salad	13,95€
Girona veal entrecote with Mussol's fries and salad	14,75€
Iberian pork with Mussol's fries, salad bowl and homemade barbecue sauce	15,75€
Country lamb with “al caliu” potato (ember-baked potato), salad and homemade “allioli”	15,95€



IN STONE-GRILLED MEATS

Beef tenderloin with sautéed vegetables and Mussol's fries	22,25€
Matured beef cutlet (350 g), with Mussol's fries and Padrón peppers	23,95€
Rib-eye steak (800 g), with Mussol's fries and salad bowl	49,50€

FISH

Baby squid with fish broth	14,75€
Charcoal-grilled tuna filet with courgette and a touch of soy sauce	15,25€
Grilled monkfish tail with oil, garlic, chilli and "al caliu" baby potato	16,50€
Grilled cod with samfaina and cherry tomatoes	18,50€

“COCA” BREAD

Toasted “coca” bread with tomato (1unit)	2,50€
Toasted “coca” bread (1unit)	2,00€



XUP-XUP DISHES

Penne pasta, with a mixed meat and tomato sauce, au gratin	9,75€
Homemade cannelloni	12,75€
Oxtail with truffled Parmentier and a Montsant's red wine sauce	13,25€
"Cap i pota" with chickpeas and spicy sausage	13,95€
vg Rice with vegetables, mushrooms and a touch of romesco sauce	14,25€
Mountain rice with botifarra sausage, chicken, mushrooms and seasonal vegetables	14,75€
Duroc pork rib cooked at low temperature and “al caliu” potato (ember-baked potato)	14,75€