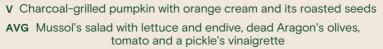
## ARENAS MENU





## STARTERS TO CHOOSE



Fried eggs with french fries and acorn-fed Iberian ham Pan fried "escargots" with salt and pepper

VG Grilled escalivada (roasted vegetables)

AVG Tomato mille-feuille with smoked sardine and yogurt sour cream

V "Coca de recapte" with burrata cheese, tomato, fresh herbs and pine nuts



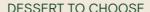
## MAIN COURSE TO CHOOSE

Charcoal-grilled free range chicken with Mussol's fries and salad Charcoal-grilled botifarra sausage from Sant Esteve de Palautordera with sautéed Santa Pau beans

VG Mussol's veggie burger (made of soy) with baked onion, romesco and lettuce Girona veal entrecote with Mussol's fries and salad (+2€)

Cod with alioli mousse and our homemade "samfaina" (+2€)

Iberian pork with Mussol's fries, salad bowl and homemade barbecue sauce (+2€) Charcoal-grilled tuna filet with courgette and a touch of soy sauce (+2€)





V Crème brûlée with biscotti

V Grilled pineapple with rum cream

v Homemade ice cream

V "Orelletes de Festa Major" (typical catalan sweet with aniseed liqueur)



Marmellans, red wine or Xic-Agustí Torelló Mata, white wine

"Coca" bread with tomato

Mineral water ½l.

Coffee or tea

28,50€

VAT included

V Vegetarian

VG Vegan

AVG

We can adapt into vegetarian and vegan