

# ARENAS MENU



## STARTERS TO CHOOSE

**V** Charcoal-grilled pumpkin with orange cream and its roasted seeds

**AVG** Mussol's salad with lettuce and endive, dead Aragon's olives, tomato and a pickle's vinaigrette

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€)

## DESSERT TO CHOOSE

**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

We have all the information about allergies. Ask our team