







































































































HAVE A SNACK															
“Mussol’s braves” spicy potetoes	T	T		T	T	T	T	T		T	T	T			T
Acorn-fed Iberian ham croquettes		T		T	T	T		T	T	T	T	T			T
Codfish fritters with “allioli” made with baked vegetables		T			T	T	T	T	T	T	T		T		T
Homemade seasonal soup	CONSULT US ALLERGENS														
Tomato mille-feuille with smoked sardine and yogurt sour cream		T	T		T	T			T	T	T	T			T
Grilled avocados with guacamole cream and pico de gallo	T	T		T		T			T	T	T				T
Pan fried “escargots” with salt and pepper															
Acorn-fed Iberian ham															
EGGS FROM CALAF															
Omelette of the day, freshly made	CONSULT US ALLERGENS														
Fried eggs with French fries and acorn-fedIberian ham	T														
Fried eggs on chickpeas from La Anoia and sautéed baby squid	T														
Fried eggs with French fries and foie shavings	T	T		T	T	T	T	T	T	T	T				T
COCA DE RECAPTE															
Avocado, pumpkin, courgette and goat cheese		T	T	T	T	T					T	T			T
Burrata cheese, tomato, fresh herbs and pine nuts		T		T	T	T					T	T			T
Smoked salmon, fresh cheese cream and green apple			T		T	T		T			T	T			T
Acorn-fed Iberian ham with melted brie and roasted leeks			T		T	T		T			T	T			
SALADS															
Salad of two goat cheeses, beetroot, courgette and l'Empordà's cider vinaigrette	T	T	T	T	T	T			T		T				T
Mussol's salad with lettuce and endive, dead Aragón's olives, tomato and a pickle's vinaigrette	T	T		T	T	T	T	T	T		T				T
With tomato, tuna belly fillets and Figueres onion															
"Xató" with prawns and our romesco sauce	T			T	T	T	T		T		T	T			T
Burratina de l'Empordà amb tomàquet cirerol de 2 colors i alvocat	T	T		T	T	T					T	T			T
CHARCOAL-GRILLED VEGETABLES															
Charcoal-grilled pumpkin with orange cream and its roasted seeds	T	T	T	T	T	T		T	T	T	T				T
Charcoal-grilled artichokes with rosemary oil															
A charcoal-grilled aubergine with burratina cheese and beans's hummus from Santa Pau	T	T		T	T				T	T					T
Charcoal-grilled green asparagus with a fine sweet potato cream	T	T	T	T	T	T			T	T	T				T
A selection of charcoal-grilled vegetables with virgin olive oil	T	T	T	T	T	T	T		T	T	T				T
Grilled escalivada (roasted vegetables)															
XUP-XUP DISHES															
Penne pasta, with a mixed meat and tomato sauce, au gratin		T		T	T	T			T	T	T				T
Homemade cannelloni		T		T	T			T		T	T				T
Oxtail with truffled Parmentier and a Montsant's red wine sauce		T	T	T	T			T		T	T				T
"Cap i pota" with chickpeas and spicy sausage		T	T	T	T			T	T						T
Rice with vegetables, mushrooms and a touch of romesco sauce	T	T	T	T	T	T	T			T	T				T
Mountain rice with botifarra sausage, chicken, mushrooms and seasonal vegetables	T	T		T	T	T	T			T	T				T
Duroc pork rib cooked at low temperature and “al caliu” potato (ember-baked potato)		T	T	T	T				T		T				T

ALLERGENS

T: Contains or may contain traces of allergens

 WITH GLUTEN

 CRUSTA-CEANS

 EGGS

 FISH

 PEA-NUTS

 SOY

 DAIRY

 NUTS

 CELERY




























 MUS-TARD

 SESAME

 SUL-PHITES

 TRA-MUS

 MO-LLUSCS

CHARCOAL-GRILLED MEALS														
Free range chicken with Mussol's fries and salad	T	T	T	T	T	T	T	T			T			T
Botifarra sausage from Sant Esteve de Palautordera with sautéed Santa Pau beans	T	T		T	T	T	T	T		T	T			T
Pig trotters with “al caliu” potato (ember-baked potato), and salad	T	T	T	T	T	T	T	T	T		T			T
Beef burger with baked onion and Mussol's sauce		T		T	T	T			T	T	T			T
Beef medallions with “al caliu” baby potato	T													
Entrecot de vedella femella de Girona amb patates Mussol i amanida	T	T	T	T	T	T		T			T			T
Iberian pork with Mussol's fries, salad bowl and homemade barbecue sauce		T	T		T		T				T			T
Country lamb with “al caliu” potato (ember-baked potato), salad and homemade “allioli”	T	T		T	T	T	T	T			T			T
IN STONE GRILLED MEATS														
Beef tenderloin with sautéed vegetables and Mussol's fries		T		T	T	T			T	T	T			T
Matured beef cutlet (350 g), with Mussol's fries and Padrón peppers	T	T	T	T	T	T	T	T			T			T
Rib-eye steak (800 g), with Mussol's fries and salad bowl	T													
FISH														
Charcoal-grilled tuna filet with courgette and a touch of soy sauce					T									
Grilled monk sh tail with oil, garlic, chilli and "al caliu" baby potato	T	T	T		T	T	T	T	T	T	T			T
Grilled cod with samfaina and cherry tomatoes	T	T	T		T	T	T	T	T	T	T	T		T
Baby squid with fish broth			T		T	T			T	T	T			
BREAD														
Toasted “coca” bread with tomato														
Toasted “coca” bread														
DESSERTS														
Catalan crème brûlée with biscotti		T		T	T	T			T	T	T	T		T
Chocolate coulant cake with Maria biscuits ice cream		T		T	T			T	T	T	T	T		T
Grilled pineapple with rum cream	T	T		T	T	T		T	T	T	T	T		T
Homemade flan		T		T	T	T			T	T	T	T		T
Cremós de iogurt amb coulis de fruits vermells			T											
“Catalanet” dessert: nougat ice cream with grandmother's cake and melted hot chocolate or a ratafia squirt (typical Catalan liquor).		T		T	T	T			T	T	T		T	T
Four-cheese cake		T		T	T	T		T	T	T	T	T		T
Artisan ice creams and sorbets					T									
Mussol's artisan truffles	T	T	T	T	T			T	T	T	T	T		T
“Orelletes de Festa Major"		T		T	T	T		T	T	T	T	T	T	T

This statement is for ingredients. Everything and apply good hygiene practices in our kitchen, Due to possible cross contamination we cannot guarantee the absence of traces of allergens.