



**MUSSOL**

BRASA CATALANA

# HAVE A SNACK

v "Mussol's bravas" spicy potatoes	7,95€
Acorn-fed Iberian ham croquettes (6units)	9,95€
Codfish fritters with "allioli" made with baked vegetables	10,25€
Homemade seasonal soup	7,95€
v Grilled avocados with guacamole cream and pico de gallo	12,95€
Pan fried "escargots" with salt and pepper	14,95€
Acorn-fed Iberian ham (1/2 portion)	14,25 €
Acorn-fed Iberian ham (1 portion)	19,75€

## "COCA DE RECAPTE"

v Avocado, pumpkin, courgette, goat cheese and toasted pine nuts	9,95€
v Burrata cheese, tomato, fresh herbs, pine nuts and pesto sauce	10,25€
Smoked salmon, fresh cheese cream and green apple	11,25€
Acorn-fed Iberian ham with melted brie and roasted leeks	11,95€

## EGGS FROM CALAF

Omelette of the day, freshly made	8,75€
Fried eggs on chickpeas from "L'Anoia" and sautéed baby squids	10,75€
Fried eggs with potatoes and acorn-fed Iberian ham	10,95€
Fried eggs with potatoes and foie shavings	12,95€

### "COCA" BREAD

Toasted "coca" bread with tomato (1unit)	2,75€
Toasted "coca" bread (1unit)	2,25€



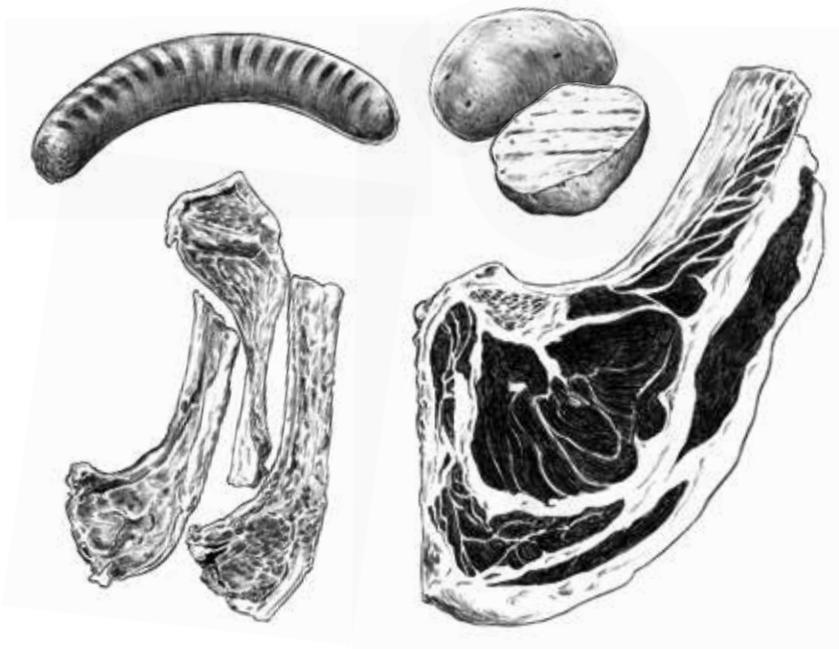
## SALADS

v Mussol's salad with lettuce, beetroot, tomato and a pickle's vinaigrette	9,75€
v Salad of two goat cheeses, beetroot, courgette and "l'Empordà" cider vinaigrette	9,95€
AVG With tomato, tuna belly fillets and Figueres onion	11,50€
AVG "Xató" with prawns and our romesco sauce	12,75€
v Burrata cheese from "l'Empordà" with cherry tomato and avocado	14,25€



## CHARCOAL-GRILLED VEGETABLES

v Charcoal-grilled pumpkin with orange cream and its roasted seeds	7,95€
VG Charcoal-grilled artichokes from "El Prat" with rosemary oil (seasonal product)	9,95€
VG Grilled escalivada (roasted vegetables)	10,75€
v Charcoal-grilled green asparagus with a fine sweet potato cream	11,25€
v A charcoal-grilled aubergine with burratina cheese and beans's hummus from Santa Pau	11,50€
VG A selection of charcoal-grilled vegetables with virgin olive oil	12,25€



## CHARCOAL-GRILLED MEATS

Chicken from Catalan farms with Mussol's fries and salad	10,95€
Botifarra sausage from Sant Esteve de Palautordera with sautéed Santa Pau beans and bacon	11,75€
Beef burger with baked onion, tomato, melted brie cheese and Mussol's sauce	14,50€
Pig trotters with "al caliu" potato (ember-baked potato), and salad	14,95€
Beef medallions with "al caliu" baby potato	15,25€
Veal entrecote with Mussol's fries, salad bowl and mushrooms sauce (on the side)	16,50€
Iberian pork with Mussol's fries, salad bowl and homemade barbecue sauce	16,95€
Lamb with "al caliu" potato (ember-baked potato), salad and homemade "alloli"	18,50€

## XUP-XUP DISHES

Penne pasta, with a mixed meat and tomato sauce, au gratin	10,95€
Homemade cannelloni	14,25€
"Cap i pota" with chickpeas and spicy sausage	14,95€
Oxtail with truffled Parmentier and a Montsant's red wine sauce	15,50€
Duroc pork rib cooked at low temperature, with chopped hazelnuts and sour cream	16,25€
vg Rice with vegetables, mushrooms and a touch of romesco sauce	16,95€
Mountain rice with botifarra sausage, chicken, mushrooms and seasonal vegetables	17,50€



## FISH

Baby squid with fish broth	16,50€
Charcoal-grilled tuna filet with courgette and a touch of soy sauce	16,95€
Grilled monkfish tail with oil, garlic, chilli and "al caliu" baby potato	17,95€
Grilled cod with samfaina and cherry tomatoes	20,50€

## IN STONE-GRILLED MEATS

Beef tenderloin with sautéed vegetables and Mussol's fries	23,95€
Matured beef cutlet (350 g), with Mussol's fries and Padrón peppers	26,95€
Rib-eye steak (800 g), with Mussol's fries and salad bowl	54,50€

## DESSERTS

v Catalan crème brûlée with biscotti	5,75€
v Chocolate coulant cake with Maria biscuits ice cream	5,75€
v Grilled pineapple with rum cream	5,75€
v Homemade flan	5,75€
v Four-cheese cake	6,95€
v "Catalanet" dessert: nougat ice cream with grandmother's cake and melted hot chocolate or a ratafia squirt (typical Catalan liquor). You choose!	6,95€
v Yogurt cream with red berries coulis and mango coulis and "carquinyoli"	5,75€
Artisan ice creams and sorbets (2 flavours to choose):	5,75€
v Ice creams: chocolate, vanilla or yogurt with raspberries	
vg Sorbets: lemon with basil or tangerine	
v Mussol's artisan truffles	5,75€
v "Orelletes de Festa Major" (Typical crunchy Catalan sweet with aniseed liqueur)	4,95€

# CLOSE TO THE GRILL

They say that good wine, good bread  
and a good grill, are the sign of a good home.

At our home, people come to eat well and drink well,  
but above all, to share good moments in good company  
and lively conversations.

Always by the grill, always by your side.

# CLOSE TO THE ORIGIN

We work with local producers with the aim of reducing  
CO2 emissions and supporting locally sourced products.

Soulblim fruits and vegetables from Viladecans, Coca de Mossèn  
bread from Folgueroles, Avícola Frauca eggs from  
Calaf, Illa de Buda rice from Delta de l'Ebre, Pere Serra sausage from  
Sant Esteve de Palautordera, Blancafort cheeses from Berguedà,  
Agustí Torelló Mata wines and cava from Penedès,...

# CLOSE TO YOU

Casp (in front of Tívoli theatre), Aragó (corner with  
Passeig de Gràcia), Diagonal (next to the shopping centre  
El Corte Inglés Diagonal), Arenas de Barcelona Shopping Center  
(at rooftop) and Westfield Glòries Shopping Center.



Check it out  
in your language



Check the allergens  
and notify the waiter