

# ALLERGENS



## HAVE A SNACK

"Mussol's braves" spicy potatoes	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	CONSULTA'NS ELS AL·LÈRGENS													
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	CONSULTA'NS ELS AL·LÈRGENS													
Fried eggs with French fries and acorn-fed Iberian ham	T								T					
Fried eggs on chickpeas from La Anoya and sautéed baby squid	T	T		T			T	T	T		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 burrata 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

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.

