

## MENU

Welcome to Mas La Boella, we have prepared a selection of km. 0 dishes to enjoy the traditional and Mediterranean cuisine. We offer you the possibility of accompany your meals with a Premium Wine matching\*.

### STARTERS

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<b>Iberian cured 'Juan Manuel' ham and crystal bread with tomato</b>	26,50
<b>Cecina with glass bread and tomato</b>	18,50
<b>Anchovies from 'Doble o' with crystal bread and tomato</b>	19,00
<b>Scambled eggs with potatoes and Iberian ham</b>	16,50
<b>Red prawn carpaccio, black alioli and caviaroli</b>	22,50
<b>Vegetables in tempura with their romesco sauce</b>	17,00
<b>Pickled mushrooms, king prawns and quail breast</b>	20,00
<b>Artichoke confit with duck ham</b>	16,50

### LA BOELLA GRILL

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<b>Suckling pig confit boned and cooked at low temperature</b>	26,00
<b>with Parmentier and pears in wine</b>	
<b>Beef tenderloin with crispy potato laminate</b>	26,50
<b>Poularde with foie</b>	24,00
<b>Duck rice</b>	23,00

# MENU

## FROM THE SEA

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<b>Fresh fish from the local market</b>	P. S/M
<b>Monkfish with black rice and vegetables</b>	25,50
<b>Cod confit</b>	25,00
<b>Grilled octopus accompanied by parmentier and ratte potato</b>	26,00

## DESSERTS

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<b>Our cheesecake</b>	7,50
<b>Mousse of crema catalana (catalan caramelized custar cream)</b>	7,50
<b>Sacher tart</b>	7,50
<b>Tiramisu with hazelnut and amaretto ice cream</b>	7,50
<b>Fresh seasonal fruit</b>	6,50
<b>Assortment of artisan cheeses</b>	12,50

\*Option of Premium wine matching: €30 per diner

Km. 0: Local products | Prices in euros including 10 % VAT