

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

Iberian cured 'Juan Manuel' ham and crystal bread with tomato	26,50
Cecina with glass bread and tomato	18,50
Anchovies from 'Doble o' with crystal bread and tomato	19,00
Scambled eggs with potatoes and Iberian ham	16,50
Red prawn carpaccio, black alioli and caviaroli	22,50
Vegetables in tempura with their romesco sauce	17,00
Pickled mushrooms, king prawns and quail breast	20,00
Stewed peas accompanied by a veil of Iberian bacon	18,50

LA BOELLA GRILL

Suckling pig confit boned and cooked at low temperature	28,50
with Parmentier and pears in wine	
Beef tenderloin with crispy potato laminate	28,00
Poularde with foie	24,00
Duck rice	23,00

MENU

FROM THE SEA

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

DESSERTS

Our cheesecake	7,50
Torrija of briox bread served with sheep's milk ice-cream	7,50
Sacher Tart	7,50
Wind fritters served with chocolate sauce	7,50
Fresh seasonal fruit	6,50
Assortment of artisan cheeses	12,50

*Option of Premium wine matching: €30 per diner

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