



Free and guarded parking

EL MAS MENU

Daily menu of Mas La Boella, consisting of exquisite local dishes and Km 0, selected by our Chef.

STARTERS

Traditional “xató”

“Salmorejo de la Boella” with prawns and their accompaniment

Tomatoe salada, burrata and basil oil

Tagliatelle with caper cream and marinated salmon

MAIN COURSES

Grilled sea bream, sautéed “black” rice and vegetables

“Romesquet” of monkfish

Duroc rib cooked at low temperature

Roast beef in whisky sauce

Grilled beef tenderloin with parmentier (Supplement 15€)

DESSERTS

Banana Tatin with ice cream

Double chocolate mousse

Our Lemon pie

Carrot cake

Mojito ice cream with macerated strawberries

Fresh seasonal fruit

35,00 €

*Wine matching (El Mas Menu): 15 €

Served from Monday to Friday (lunchtimes) except public holidays.

Km. 0: Local products | Prices include VAT