



OUR SALADS

- GREEN SALAD WITH TUNA 11,50€
BELLY, OLIVE TAPENADE AND ONION
- BURRATA SALAD WITH 12,90€
CANDIED TOMATO AND PESTO
- CAESAR SALAD WITH CRISPY 11,50€
CHICKEN
- RUSSIAN SALAD 10,50€
- SALMON AND AVOCADO 14,50€
TARTARE WITH SRIRACHA MAYONNAISE
- BEEF CARPACCIO WITH OIL 13,00€
AND PARMESAN
- "ESCALIVADA" WITH L'ESCALA 11,50€
ANCHOVIES
- GRILLED VEGETABLES WITH 15,00€
"ROMESCO" SAUCE

SEASONAL:

- MELON WITH HAM 10,50€
- ANDALUSIAN GAZPACHO 8,50€

- CLAMS COOKED WITH WHITE WINE 9,80€
- MARUJA'S SNAILS WITH ALIOLI AND TOMATO 13,50€
- ANDALUSIAN STYLE SQUID STRIPS 9,90€
- "BRAVAS" (FRIED POTATOES WITH SPICY SAUCE) 5,80€
- CHICKEN STICKS WITH CURRY MAYONNAISE 8,50€
- SAUTÉED PRAWNS WITH GARLIC AND PARSLEY 13,50€
- CHICKPEAS HUMMUS WITH NACHOS 6,50€
- GUACAMOLE WITH NACHOS 8,50€
- ROASTED CHICKEN CROQUETTES (UNIT) 1,70€
- MUSHROOM CROQUETTES (UNIT) 1,90€
- BEEF TENDERLOIN CROQUETTES 1,90€
- ARTICHOKE FLOWERS WITH "ROMESCO" SAUCE 12,50€
- MICUIT FOIE FROM "ÀNEC DE L'EMPORDÀ" 18,50€
WITH TOAST AND FIG JAM
- "CHIPIRONES" (FRIED SMALL CUTTLEFISH) 10,00€
- RUSSIAN SALAD (tapa) 6,50€



POKEBOWLS

All our pokes comes with: basmati rice, hummus, carrot, rocket, lettuce, cherrys, fruta, avocado and vinegar

- WITH MARINATED SALMON DICES 16,80€
- WITH CRISPY CHICKEN AND CURRY SAUCE 15,50€

For your safety, please let us know if you have any food allergies or intolerances. We will be happy to adapt our dishes to your needs. Remember that, even if we take precautions, our kitchen may contain traces of allergens.



THE FISH

- MONKFISH WITH CHARRED GARLIC 19,50€
- BAKED OR GRILLED SEA BREAM 16,50€
- COD WITH GARLIC MUSLIN AND 19,50€

HOMEMADE SANFAINA

- HAKE SUPREME WITH VEGETABLES 17,00€
- AND "ROMESCO" SAUCE

OUR TOASTS

- IBERIAN HAM WITH TOASTED BREAD 19,50€
- WITH "ESCALIVADA", L'ESCALA ANCHOVIES 14,00€
AND "OLIVADA" (black olive spread)
- WITH CREAMY BURRATA, HAM, AND ROASTED 15,50€
PISTACHIOS
- WITH IBERIAN "SOBRASSADA", GOAT CHEESE 14,90€
AND HONEY
- WITH PORK FILLET, SWEET POTATO 15,50€
PARMENTIER AND MEAT REDUCTION SAUCE

RICE AND CANNELLONI

*"MOLÍ DE PALS" VARIETY

- RICE WITH CUTTLEFISH, MUSSELS AND PRAWNS 14,50€
- BLACK RICE WITH FISH 14,50€
- MUSHROOM AND PARMESAN RISOTTO 13,50€
- XXL CANNELLONI WITH DUCK MAGRET AND FOIE 13,50€
- SPINACH CREPE WITH GOAT CHEESE AND NUTS 10,50€

THE MEAT



- ROASTED LAMB SHOULDER WITH POTATOES 19,50€
- MEATBALLS WITH CUTTLEFISH AND PEAS 14,50€
- CANDIED DUCK THIG WITH PLUMS AND SMALL ONIONS 15,00€
- ROASTED OXTAIL WITH MUSHROOMS AND POTATOES 19,80€
- BEEF BURGER WITH BRIOCHE BREAD 16,50€

(POACHED ONION, CONFITTED TOMATO, CHEESE, EGG, CURRY MAYONNAISE AND DIPPER FRIES)

- RIBEYE BURGER WITH CRYSTAL BREAD 17,00€

(CARAMELISED ONION, GOAT'S CHEESE, BACON, OLD MUSTARD AND DIPPER FRIES)

- GRILLED GIRONA'S BEEF ENTRECOTE (250g) WITH POTATOES 15,00€
- GRILLED GIRONA'S BEEF ENTRECOTE (500g) WITH POTATOES 22,00€
- GRILLED LAMB RIBS Km0 WITH POTATOES 19,50€
- GRILLED PORK SAUSAGE (km0) WITH POTATOES 12,50€
- GRILLED PORK TROTTERS WITH POTATOES AND ALIOLI 13,50€

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CHILDREN'S MENU

13,00€

COMBINATION PLATE

MACARONI, FRENCH FRIES AND A MEAT OF YOUR CHOICE:

HAMBURGER - CHICKEN ESCALOPE - CROQUETTES

DESSERT

CRÈME CARAMEL, ICE CREAM OR FRUIT

**It includes a drink*

DESSERTS

MAS PI

- HOMEMADE COFFEE CRÈME CARAMEL WITH RATAFIA COULIS AND NUTS 6,00€
- HOMEMADE CRÈME CARAMEL WITH CREAM 5,00€
- HOMEMADE "CREMA CATALANA" (CRÈME BRÛLÉE) 5,00€
- "RECUIT DE DRAP" FROM FONTETA WITH HONEY 5,50€
- CHOCOLATE COULANT WITH VANILLA ICE CREAM 6,80€
- HOMEMADE CHOCOLATE TRUFFLES 90% COCOA 6,50€
- HOMEMADE CHEESECAKE WITH RASPBERRIE COULIS 6,50€
- SACHER CAKE WITH RASPBERRY SORBET 6,50€
- CARROTE CAKE 6,50€
- YOGURT FOAM WITH RASPBERRY SORBET 6,50€
- ANGELO'S MASCARPONE ICE CREAM WITH LOTUS BISCUIT CRUMBLE AND COCOA 6,80€
- ICE CREAMS AND SORBETS (2 SCOOPS) 6,00€
- XUIXO (cream-filled pastry) 5,50€
- ANGELO ICE CREAM CUP (100ml): 70% dark chocolate, mango sorbet, yoghurt with strawberry sauce or stracciatella 5,50€



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MASPI

GROUP MENU

FOR 4 PEOPLE OR MORE

We start with a cold snack at the center of the table:

Goat cheese salad

Toasts with anchovies from L'Escala and candied tomato

Assortment of cured meats from Can Raliu

We continue with a hot snack:

Homemade roasted chicken croquettes

And a starter to choose:

Sautéed prawns with garlic and parsley

Clams cooked with white wine

We close with a main dish per person to choose from:

Fish rice or black rice

Grilled sausage (“botifarra”)

Grilled beef entrecote

Candied duck thigh with plums and small onions

Grandma's meatballs with cuttlefish and peas

Baked sea bream

Mushroom and parmesano risotto

And to finish our homemade dessert:

Lemon Sorbet

Nougat Ice-Cream

Coffee crème caramel with Bailey's

Chocolate Coulant

Cheesecake with raspberry coulis

Sacher cake

Seasonal Fruit

Gin Tonic of the Day

OPTION
28,00€
drinks apart

OPTION
29,50€
wine and water included