

# La Masia

## EL PALACE

*Traditional welcome with rustic bread, tomato and garlic*

### **STARTERS TO CHOOSE**

Xató salad with *romesco* sauce

Poached egg, potato '*a la forquilla*', bacon and sautéed *sobrassada*

Cocotte of Catalan beans

Our truffled meat cannelloni and almond béchamel sauce

### **MAIN COURSE TO CHOOSE**

Cod in apple and *sanfaine* muslin

Duck rice, seasonal mushrooms and snow peas

Slow cooked lamb lacquered, *ñora parmentier* and garlic

Veal cheek with vanilla pumpkin puree and red wine sauce

### **SIDE DISHES - 6€**

Traditional grilled scalding

Selection of traditional cold cuts

Catalan beans cocotte

### **DESSERTS TO CHOOSE**

Our traditional Catalan cream

Cadaqués *tap*, rum syrup and vanilla ice cream

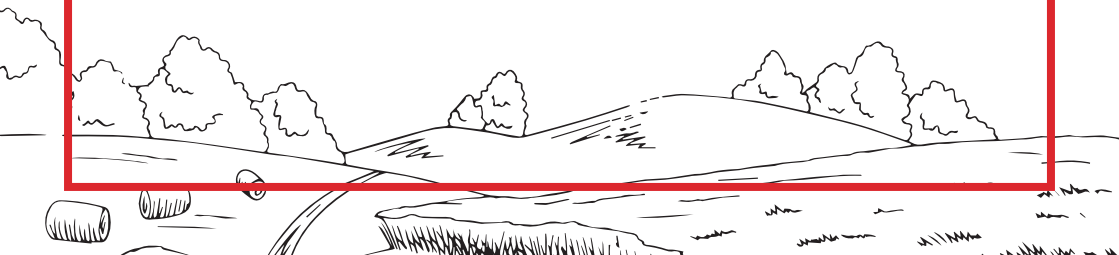
Bread, oil and chocolate

Baked cheesecake

*'Músic'* and shot of *Floralis* sweet wine (Suppl. +4€)

- Water and coffee included -

**Price: 39€**





## **Traditions are *cool* !**

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*The “porró” of wine has been, since we can remember, a symbol of welcome and sharing. Always on the table of any Catalan farmhouse. In any work or leisure meeting, the “porró” became the central nucleus of friendship and sociability.*

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**Don't miss out the opportunity to try our**

*Porró* of red wine or white wine 12€