

SANDWICHES AND BURGERS

Clubhouse Sandwich	16 €
Josper chicken with toasted seed bread with butter. "served with straw potatoes"	
Burger EntreCamps	17 €
Cerdanya veal with Xiroi La Xiquella cheese, mustard and candied onion. "served with straw potatoes"	
Vegetable sandwich	16 €
Grilled vegetables with tomato and arugula. "served with straw potatoes"	

TO SHARE

Glass bread cake	6 €
Tomato toast and extra virgin olive oil from FontClara Zanotelli.	
Iberian ham of bellota	29 €
D.O. Guijuelo served with tomato and bread.	
Roasted croquettes	12 €
Made at home with a panceta veil of Iberian pork.	
Anchovies de l'Escala (5 un)	18 €
With extra virgin olive oil and coca bread.	
Corvina Andalusian fried	16 €
Marinated in marinade served with alioli.	
"Patatas bravas"	8 €
Homemade potatoes fried in brava sauce.	
Fried shrimp	14 €
Crispy with Kimchi sauce.	

DESSERT

Creamy cheesecake	8 €
With red fruit sorbet.	
Chocolate flow (8min)	8 €
Accompanied by Chantilly cream.	
Torrija with brioche bread (8min)	8 €
Caramelized grilled with ron.	
Annealing of Ullastret	8 €
Served with honey and pine nuts	
Catalan cream mousse	8 €
Caramelized with red fruits.	

STARTERS

Thousand leaves of beef carpaccio	24 €
With parmesan, foie gras and arugula.	
Chicken breast with lettuce	15 €
Crispy chicken with Caesar and Parmesan sauce.	
Eggplant on call	16 €
Lacquered with ricotta honey and almonds.	
Chicken cannelloni roast	24 €
With the Parmesan sauce "Beurre Blanc" and its juice.	
Rigatoni with porcini sauce	16 €
Sautéed with butter and mushroom sauce.	
Seasonal mushrooms	19 €
Sautéed with garlic and bacon.	
Low temperature egg	19 €
With creamy potatoes and Iberian ham.	

MAIN DISHES

Honeyed sea and mountain rice with squid	29 €
Variety of rice bay of Pals in saucepan with sausages and pork chop. (min. 2 pax.) .	
Bacalao far Skrei confit	18 €
In a green sauce with ratte potatoes.	
Fish of the day	S/M
With potatoes and garlic and recop cayenne.	
Beef steak tartare with fried egg and potatoes	25€
Hand-carved low cow lanyard with traditional hackberry.	
Beef solomillo with Parmentier and onions with ratafia	32 €
De Viñals Soler, wise toasted with garlic butter and rosemary.	
Chicken rull with foie Stuffing	25 €
With apple, dried peach, plums and raisins.	

All our dishes may contain traces of products that can cause allergic reactions and intolerances. Contact our staff for the necessary information. 10% VAT included.