

# À LA CARTE MENU

## STARTERS

*Llonganissa* (Catalan dry-cured pork sausage) from La Garriga  
Bread with tomato and Teruel ham  
Cone of vegetables  
Our delicious croquettes

Tempura calamari  
Rock mussels with a spicy “brava” sauce  
Seasonal lettuce and vegetable salad



## MAINS (CHOOSE ONE)

Beef cheek in Banyuls wine  
Pig’s trotters with wild mushrooms and Catalan *picada*  
Cannelloni with roast meat and Centelles truffle  
Oven-baked salt cod  
Grilled baby squid on a bed of oven-baked potatoes with garlic and parsley  
Parellada Paella



## DESSERTS

Cinammon semifreddo  
Anise sorbet (with Anís del Mono liqueur)  
Triple chocolate mousse  
Coffee, and wines and cavas from our cellar

SENYOR  
PARELLADA

FONDA

**MENU 38,00€** (VAT included)