

ENGLISH



**VILALLONGA**  
MASIA RESTAURANT



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## STARTERS to share

<b>BURRATA SALAD</b> with truffled pesto rosso, candied pepper and basil oil	<b>15,00</b>
<b>TRINXAT DE LA Cerdanya</b> cabbage, potato and bacon	<b>12,50</b>
<b>COD "ESQUEIXADA"</b> grated tomato, chives and olive tapenade	<b>15,50</b>
<b>STARRED EGGS</b> with Iberian ham and fried potatoes	<b>12,50</b>
<b>GRILLED VEGETABLES</b> with romesco sauce	<b>13,80</b>
<b>STEAK TARTAR</b> cut with a knife	<b>21,00</b>
<b>SNAILS "MASÍA" STYLE</b> with Iberian bacon, salt and pepper	<b>21,50</b>
<b>CANDIED ARTICHOKE</b> with creamy truffle cheese and crispy ham	<b>15,50</b>
<b>BRAVAS POTATOES</b> homemade with romesco and soft allioli	<b>8,00</b>
<b>"ENSALADILLA" Saldad</b> with homemade mayonnaise, hard-boiled egg and anchovies	<b>13,00</b>
<b>IBERIAN HAM CROQUETTES (5 u.)</b>	<b>11,00</b>
<b>BOLETUS CROQUETTES (5 u.)</b>	<b>11,00</b>
<b>COCA BREAD</b> with hanging tomato	<b>3,50</b>
<b>PAN DE BARROT MASA MADRE</b>	<b>3,00</b>
<b>GLUTEN-FREE BREAD</b>	<b>3,50</b>

## ON SLOW FIRE without rushing...

- SMOOTH BEEF** **19,50**  
beef cheeks in their juice with mashed potatoes
- FRICANDO** **19,50**  
stewed with mushrooms
- DUCK CONFIT** **22,00**  
with sweet potato puree

## OUR FISH from the market to the grill...

- ROASTED SALMON** **19,00**  
with candied joints with butter, cherry flambé, honey mustard sauce
- COD MOUTH** **28,90**  
with roasted garlic, pine nuts, tomato and spinach mousseline
- GRILLED OCTOPUS** **21,00**  
with potato parmentier and toasted corn
- GRILLED RED TUNA** **25,50**  
round and round with roasted pepper and garlic sauce, old mustard vinaigrette with shallots
- TUNA TARTAR** **25,50**  
with sesame oil, spring onion and teriyaky sauce

## GRILLED Josper

- "LAGARTO" IBERIAN** **19,00**  
with chips, candied tomatoes and shallots
- FILET MIGNON PREMIUM (600gr)** **61,00**  
to share between 2 people, with mashed potato
- GIRONA ENTRECOT** **22,50**  
with French fries
- LAMB RIBS AND MEDIUMS** **29,50**  
with pumpkin puree
- PAGES BUTIFARRA** **12,00**  
with ganxet beans and torreznos
- PORK'S FEET** **15,50**  
cooked in cava and crispy grilled finishes

## DESSERTS the best but in the end...

- TORRIJA** **7,50**  
with vanilla ice cream
- ARTISAN CHEESE CAKE** **7,50**  
with red fruit jams
- BREAD WITH CHOCOLATE** **8,00**  
chocolate ganache with salt, oil and crispy toast
- TIRAMISÚ** **7,00**  
with espresso coffee and a touch of Amaretto
- COULANT** **8,00**  
with vanilla ice cream and hot chocolate
- CATALAN CREAM** **7,00**  
with egg yolk, cinnamon and burnt sugar
- ICE CREAM AND SORBETES (2 scoops) flavours:** **6,50**

Bourbon vanilla-Chocolate Valrhona-Lemon.Raspberrry  
- Nougat with Ratafia syrup



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*Mantenim el contacte?*

