

El Mas Menu

Welcome!

We offer you our menu of the day, the El Mas Menu, which we have designed so that you can enjoy the best cuisine made with locally-sourced ingredients.

We suggest a menu inspired in the traditional Mediterranean diet, made with love using only seasonal, locally-sourced ingredients of the very highest quality.

Whether you choose one of our menus or you order à la carte, we offer you the possibility of matching the dishes with different wines selected by our sommelier.

Wine matching (El Mas Menu and Golden Elixir Menu): 10€

Wine matching (Degustation Menu): 15€

Premium wine matching: 25€



*Km. 0: Kitchen Kilometer Zero

Choose a starter, a main course and a dessert.
Served Monday to Friday lunchtimes.

Starters

Salad of salmon and cockerel in escabeche
Cream of porcini mushroom soup
Squid with cabbage and potato "trinxa" and black pudding
Pasta soup
Starter of the day

Main courses

"Pallars Jussà" pork sausage with its "escalivada" pastry
Lamb "keyboard" with aromatised potatoes
Oven-baked cod with fried onion and tomato
Grilled small monkfish with vegetables
Sirloin steak (supplement 15 €)
Dish of the day

A choice of desserts

Every day we make a selection of cakes, fritters and cream desserts in our own patisserie.

25€

Prices include 10% VAT