Mas
LA BOELLA
RESTAURANT

MENU

Welcome to Mas La Boella, we have prepared a selection of km. 0 dishes to enjoy the traditional and Mediterranean cuisine. We offer you the possibility of accompany your meals with one of our a Mas La Boella Wine matchings*.

STARTERS

Juan Manuel Iberian ham with crystal bread and tomato	32.00
Anchovies "oo" with crystal bread and tomato	22,00
Spider crab and cod cannelloni	24,00
Slow-cooked egg with chanterelles and potato parmentier	19,50
Pumpkin cream with scallop and rosemary aroma	21,00

FROM THE SEA

Turbot with red vermouth sauce and shellfish	32,00
Grilled sole with butter, citrus fruits and capers, served with steamed vegetables	37,00
Confit cod with cauliflower cream, brown butter and coffee	28,00
Grilled octopus on a roasted potato base with crispy sweet potato	29,00

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MAS LA BOELLA GRILL

Slow-cooked suckling pig, potato parmentier and pears in red wine	36,00
Duck breast with sweet potato purée and orange sauce	29,00
Duroc pork chop with whisky sauce	23,00
Beef tenderloin with red wine sauce	36,00

DESSERT

Catalan cream	12,00
Hazelnut sponge cake with chocolate crémeux	13,00
Pineapple carpaccio with vanilla ice cream	10,00
Citrus fruits in different preparations	10,00
Seasonal fruit	9,00

*Bread service €2.00 / pp

Mas La Boella Wine Pairing Option: €30 per guest.

Km. 0: Zero Kilometer Cuisine | Prices in euros, 10% VAT included.

All our dishes are prepared with extra virgin from arbequina olives, bottled under the DOP Siurana quality seal.

We comply with Law 3/2020 on food waste prevention, as published in the DOGC.