

RESTAURANT



	HOUSE MENU	COMBINED COURSE OR PIZZA MENU	CHILDREN'S MENU
WEEKENDS AND HOLIDAYS	Full menu 21,50€ Half menu (1 course) 18,00€	Full menu 20€	2 courses 17,00€ 1 course 14,00€
WORK DAYS	Full menu 18,50€ Half menu (1 course) 16,00€	Full menu 17€	2 courses 14,00€ 1 course 11,00€

- The menus include bread, water and house wine (beer and soda not included), dessert or coffee.
- Menus cannot be shared.
- With half board and full board for adults you can choose the house menu and the combined course or pizza menu. With children's board, you can choose the combined course or pizza menu and the children's menu. Supplements must be paid separately.
- Always inform the staff if you have any allergies or intolerances.

ALLERGENS



GLUTEN CRUSTACEANS EGGS FISH PEANUTS SOY MILK NUTS MUSTARD SESAME SULPHITES CELERY MOLLUSCS LUPINS

HOUSE MENU

La Soleia salad

(lettuce, onion, tomato, carrot, asparagus, boiled egg, tuna, olives and cold meats)

Tomato and fresh cheese salad

(lettuce, tomato, fresh cheese, carrot, tuna, asparagus and olives)



Cheese salad

(lettuce, nuts, olives, tomato, cheddar, manchego, roquefort and goat cheese)



Assortment of La Garrotxa cold meats



Eggs stuffed with tuna



Potatoes from Olot stuffed with meat *(supplement 3,50€)*



Noodle soup



Sauted peas with bacon and pine nuts



Macaroni bolognese



Homemade meat cannelloni



Grilled meat

Lamb *(supplement 2,50€)*

Rabbit

Chicken

Sausage

Veal steak

Veal ribs

Veal entrecote *(supplement 9,50€)*

Pork's feet



Baked pork cheek



Roasted chicken with plums and pine nuts



Candied duck *(supplement 6,50€)*



Grilled hake



Grilled squid



COMBINED COURSE OR PIZZA MENU

Combined courses

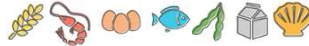
N° 1: loin of pork, fried egg, fried potatoes and salad.



N° 2: squid rings in butter and codfish fritters, fried pepper and salad.



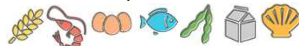
N° 3: Frankfurt, croquettes, fried potatoes and salad.



N° 4: veal steak, boiled egg, fried potatoes and salad.



N° 5: French omelette, croquettes, fried potatoes and salad.



N° 6: sauted vegetables, fried zucchini and pepper, baked potato and roasted pepper.



N° 7: bacon, chistorra, fried egg and fried potatoes.



N° 8: chicken nuggets, croquettes, fried egg and fried potatoes.



N° 9: breaded loin of pork, fried egg, fried potatoes and salad.



N° 10: veal escalope, boiled egg, fried potatoes and salad.



N° 11: grilled hake, baked potato, roasted pepper and salad.



Pizzas



Cheeses

(tomato, mozzarella, goat cheese, cheddar, emmental, blue cheese and oregano)

American

(mozzarella, onion, barbecue sauce, bacon, pork and oregano)

Tuna

(tomato, mozzarella, tuna, onion and oregano)

Pepperoni

(tomato, mozzarella, pepperoni and oregano)

4 seasons

(tomato, mozzarella, bacon, mushrooms, black olives and oregano)

Prosciutto

(tomato, mozzarella, cheddar, cooked ham, pepper and oregano)

Margarita

(mozzarella, tomato, pepper and oregano)

Vegan

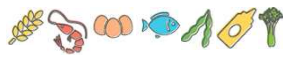
(zucchini, onion, mushrooms, vegan cheese, cherry tomato, red pepper, spinach, tomato, pepper and oregano)

Carbonara

(bacon, mushrooms, mozzarella, cured cheese, tomato, white pepper and oregano)

CHILDREN'S MENU

Noodle soup



Macaroni bolognese



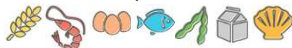
Breaded loin of pork



Squid rings



Croquettes



Chicken nuggets



WINES & CAVA

Red wines

House wine (Empordà)	¼ lt included in menu
Jardins de Perelada (Empordà)	12,50€
GR-174 (Priorat)	18,50€
Enate (Somontano)	15,00€
Cune (Rioja)	14,00€

White or Rosé

House wine (Castell de Brugués)	included in menu
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Cava

Família Oliveda (Brut)	12,50€
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DESSERTS

Egg flan



Cheesecake



Cheese and honey



Natural yogurt



Vanilla and chocolate ice cream



Lemon ice cream



Nougat ice cream



Season fruit

ALLERGENS



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



MILK



NUTS



MUSTARD



SESAME



SULPHITES



CELERY



MOLLUSCS



LUPINS