

# RESTAURANT VIL·LA CASALS



## 'TAPAS'

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|--|---------|
| WHITE ANCHOVIES IN VINEGAR   | 6,30 €  |
| ANCHOVIES (6 U)  | 9,50 €  |
| BRAVAS' (french fries with spicy tomato sauce and mayonnaise)      | 6,30 €  |
| ANGUILLES Á L'AIL  | 11,00 € |
| GALICIAN-STYLE OCTOPUS (boiled and spiced)<br>WITH JACKED POTATOES | 16,90 € |
| "SEVILLANOS" (Seville-style battered, deep-fried calamari)         | 11,00 € |
| DEEP-FRIED ANCHOVIES IN TEMPURA                                    | 9,80 €  |
| RINGS OF BATTERED SQUID  | 12,00 € |
| CROQUETTES:  |         |
| Foie and funghi (6 p.)   | 8,50 €  |
| White fish and shrimps (6 p.)                                      | 7,90 €  |
| Cured Iberian ham / funghi (6 p.)                                  | 7,90 €  |
| Chicken ( 6 p.)  | 6,90 €  |
| Cod (4 p.) (big)   | 6,90 €  |
| meat (4 p.) (big)  |         |
| Sea nettles in tempura (7 p.)                                      | 11,00 € |
| SMALL CRUNCHY SHRIMP OMELETTES                                     | 6,90 €  |
| GARDEN SUPPLEMENT: 1,50€/PERSON                                    |         |

# SALADS AND CARPACCIOS

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|--|---------|
| GAZPACHO WITH CHOPPED VEGETABLES AND IBERIAN HAM   | 9,50 €  |
| <i>Red and green pepper, onion, ham from acorn-fed pigs and croûtons</i>   |         |
| TIMBALE OF ROASTED VEGETABLES WITH ANCHOVIES OR GOAT CHEESE  | 12,00 € |
| <i>Roasted red and green pepper and aubergine with anchovies or grilled goat cheese</i>                                    |         |
| TUNA SALAD   | 10,50 € |
| <i>Salad greens, tomato, spring onion and tuna steak with praliné and chives oil dressing</i>                              |         |
| MEDITERRANEAN SALAD WITH ROMESCO   | 10,50 € |
| <i>Salad greens, tomato, anchovies, smoked salmon and cod, with romesco dressing (a garlic-based sauce from Tarragona)</i> |         |
| CHICKEN SALAD  | 10,50 € |
| <i>Roast chicken, salad greens, onion, tomato, carrots, shelled, laminated almonds and honey.</i>                          |         |
| GOAT CHEESE SALAD  | 10,50 € |
| <i>Salad greens, tomato, lamb's lettuce, baked goat cheese, sesame seeds, sunflower and pumpkin seeds and croûtons</i>     |         |
| BEEF CARPACCIO   |         |
| <i>With Parmesan cheese shavings</i>   |         |
| COD CARPACCIO  | 14,00 € |
| <i>On a bed of tomato</i>  |         |
| SALMON CARPACCIO   | 14,00 € |
| <i>With chopped green pepper, red pepper and onion.</i>  |         |
| DUO OF FISH CARPACCIO SERVED WITH SALAD BOUQUET  | 14,00 € |

# (PAELLAS ) RICE DISHES

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|--|---------|
| SEAFOOD PAELLA<br>( with prawns, scampies, squids, cuttlefish and clams )          | 17,50 € |
| LOBSTER PAELLA<br>( sticky rice with fresh lobster )                               | 28,00 € |
| PAELLA WITH ARTICHOKE, CUTTLEFISH AND SQUID  | 16,00 € |
| RICE WITH PORK AND VEGETABLES FEET   | 16,00 € |
| BLACK RICE<br>( with cuttlefish, squid and prawns peeled )                         | 16,00 € |
| FIDEUÀ - NOODLES WITH SEAFOOD<br>( with cuttlefish, squid , red prawns and aioli ) | 16,00 € |

# BARBECUED MEAT/FISH

|  |         |
|--|---------|
| VEAL TENDERLOIN  | 21,50 € |
| VEAL ENTRECOTE   | 20,00 € |
| "IBERIAN SECRET" (Thin, juicy cut from free range,<br>acorn- fed black Spanish pigs) | 16,00 € |
| ORGANIC LAMB   | 15,50 € |
| LARGE IBERIAN HAMBURGER WITH BRIE CHEESE   | 11,50 € |
| CRISPY PIG'S TROTTERS  | 12,00 € |
| CATALAN SAUSAGE  | 9,50 €  |
|  |         |
| CUTTLEFISH   | 14,00 € |
| RED TUNA   | 22,00 € |
| SOLE   | 25,00 € |

## GARNISH (to choose)

ROASTED VEGETABLES, MUSHROOMS, FRENCH FRIES OR  
"GLASS BREAD" WITH TOMATO

The barbecued meat is served with a choice of sauces:

Allioli (Catalan garlic mayonnaise)

Romesco (a garlic-based sauce from Tarragona)

Supplementary charge of €1

# “GLASS BREAD”

(Catalan bread with a crispy crust and soft, honeycombed interior)

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|--|---------|
| WITH HAM FROM ACORN-FED PIGS   | 14,50 € |
| WITH STUFFED PORK TENDERLOIN FROM ACORN-FED PIGS   | 14,50 € |
| ROASTED VEGETABLES (aubergine, red pepper, onion, tomato and garlic), ANCHOVIES AND TUNA | 14,50 € |
| TUNA   | 13,50 € |
| SMOKED SARDINE IN TOMATO PRESERVE  | 13,50 € |
| ANCHOVIES WITH MANCHEGO CHEESE   | 14,50 € |
| WITH BLACK CATALAN SAUSAGE AND MELTED BRIE CHEESE  | 11,30 € |
| THIN, JUICY CUT FROM FREE RANGE, ACORN-FED BLACK SPANISH PIGS (BARBECUED)                | 14,50 € |
| BARBECUED LOCAL SAUSAGES   | 10,00 € |
| BRIE CHEESE WITH BACON (AU GRATIN)   | 13,50 € |
| “SERRANITO” (pork tenderloin, ham from acorn-fed pigs and piquillo pepper)               | 14,50 € |

## CHILDREN'S MENUS

MACARONI BOLOGNESE

Choice of second course:

CHICKEN NUGGETS

MEAT CROQUETTES

HAM AND CHEESE CRÊPE

CHARCOAL-GRILLED FISH OF THE DAY

SHISH KEBAB SAUSAGE

BARBECUED SAUSAGE

SIDE DISH: FRENCH FRIES

DESSERT AND WATER OR A SOFT DRINK

13,80 €

# MAIN COURSES

|   |         |
|---|---------|
| Steamed mussels with Cava (Catalan sparkling wine)                                    | 10,50 € |
| Grilled seafood cannelloni symphony<br>(hake, lobster and seafood)                    | 14,50 € |
| Grilled red prawns from local beaches (6)   | 22,00 € |
| Grilled small calamari with garlic and parsley  | 14,50 € |
| Grilled Vila Casals-style small octopus<br>with "allioli" (Catalan garlic mayonnaise) | 14,00 € |
| BOLETUS RISOTTO WITH PARMESAN CHEESE  | 12,00 € |
| MEAT AND MUSHROOMS CANNELLONI<br>(with a semi-classic bechamel sauce and truffle)     | 13,50 € |
| MUSHROOMS AND BOLETUS CRÊPES<br>with a foie gras sauce                                | 15,00 € |
| "CAP I POTA" TERRINE<br>(a gelatinized stew of morsels of veal head and hoof)         | 10,50 € |

# CAKES

|                               |        |
|-------------------------------|--------|
| SACHER-TORTE                  | 6,20 € |
| TWO-TEXTURE CHOCOLATE CAKE    | 6,20 € |
| HAZELNUT AND CAROB FLOUR CAKE | 6,20 € |
| LEMON CRUNCH CAKE             | 6,20 € |
| TIRAMISU LAYER CAKE           | 6,20 € |

# ICE CREAMS

|                 |        |
|-----------------|--------|
| VANILLA         | 4,50 € |
| CHOCOLATE       | 4,50 € |
| STRAWBERRY      | 4,50 € |
| PLAIN ICE-CREAM | 5,40 € |
| GREEN APPLE     | 5,40 € |
| HAZELNUT        | 5,40 € |
| MANDARIN        | 5,40 € |
| COCONUT         | 5,40 € |
| TIRAMISU        | 5,40 € |
| MASCARPONE      | 5,40 € |
| PARMESAN CHEESE | 5,40 € |
| ARABICA COFFEE  | 5,40 € |
| BAILEYS         | 5,40 € |

# SORBETS

|              |        |
|--------------|--------|
| CAVA LIQUEUR | 5,40 € |
| MOJITO       | 5,40 € |
| GIN TONIC    | 5,40 € |
| GREEN TEA    | 5,40 € |