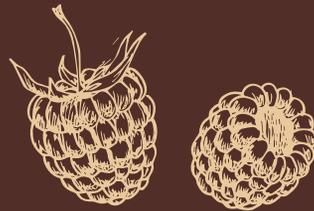


🌐 ENGLISH

La Temporada



RASPBERRY
Rubus idaeus

Quality cuisine for everyone

VILABLAREIX
ESTD. 2004

WEEKENDS & BANK HOLIDAYS (1pm to 4pm)

FESTIVE SET MENU

½ MENU: **12**

1 course + dessert

17.50€

starter + main + dessert

MENU EXTRA: **19.50**

2 mains + dessert

Bread and drinks (natural mineral water, fizzy drink and wine) included.

Soft drinks, beer and coffee are NOT included.

Espresso or macchiato can be chosen instead of dessert.

VAT included prices.

VILABLAREIX

LATEMPORADA.CAT/EN || [INSTAGRAM.COM/LATEMPORADA](https://www.instagram.com/LATEMPORADA)

ESPAI GIRONÈS

Starters

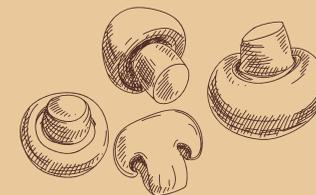
- Goat cheese salad with quince preserve, nuts and raspberry vinaigrette
- Parmesan and ham salad with sun-dried tomatoes ✦
- Escarole salad with orange, pomegranate and cod shavings ✦
- Beef carpaccio with Parmesan cheese, rocket salad and mustard vinaigrette ✦
- Calçots in crispy tempura and its sauce
- Grilled courgette & pumpkin with king trumpet mushrooms and goat cheese shavings ✦
- Chicken, foie gras and truffle cannelloni with its gravy
- Fried eggs and chips with ham shavings
- Iberian ham croquettes
- Cream of green asparagus with prawns and “La Fageda” yoghurt sauce ✦
- Grilled razor clams with garlic and parsley ✦
- Potatoes from Olot
- Pappardelle with mushroom sauce



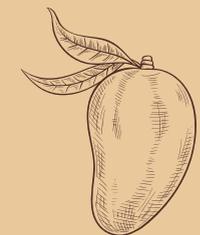
CALÇOTS
Allium cepa



PUMPKIN
Cucurbita maxima



PORTOBELLO MUSHROOMS
Agaricus bisporus



MANGO
Mangifera indica

Main courses

- Grilled hake fillet with sauteed calçots & pumpkin ✦
- Grilled cod with toast, tomato & “llonganissa” (Catalan dry-cured pork sausage) tartare
- Stewed meatballs with mushrooms
- Roasted pork tenderloin with its potatoes
- Sea and mountain of chicken and prawns
- Charcoal-grilled pig’s trotters with garlic and parsley
- Charcoal-grilled churrasco
- Beef burger (200g) with hot Monterey Jack cheese and mango chutney
- Charcoal-grilled sliced pork cheek
- ★ Charcoal-grilled magret of duck with pear preserve and a drop of red wine **+4,00€** ✦
- ★ Charcoal-grilled veal entrecôte **+4,00€**
- ★ Grilled squid on bed of tiny vegetables **+4,00€**
- ★ Rice with fish and shellfish stock fishermen’s style **+4,00€** ✦
- ★ Grilled salmon with escalivada (roast vegetables) **+4,00€** ✦



Each "CAÑA" **+1.20** WITH YOUR MENU

We are happy to provide our customers with information on the content of any ingredients that may cause food allergies or intolerances.

*Some of the dishes contain gluten only in their garnishes and sauces.

In case of any allergy, please inform the waiting staff, so that we are able to adapt to every need. Thank you!

✦ GLUTEN FREE. Gluten free bread also available on request.

★ Dishes with supplement.

Desserts

Milk curd with honey ✨

Coffee crème caramel ✨

Cheesecake

Carrot cake with cheese cream sauce

Apple cake

Panna cotta

Orange brûlée Catalan style

“Catalanet” (nougat ice cream with ratafia)

Coffee ice cream with a drop of Baileys ✨

Tiramisu with rum Pujol

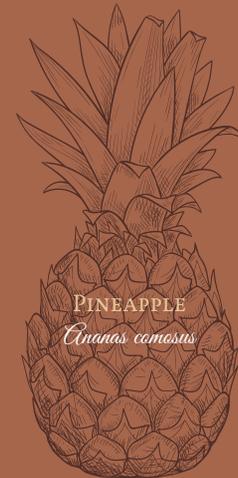
Cream Vienneta with hot chocolate sauce ✨

Pineapple carpaccio with «mojito» sorbet ✨

Fruit in season ✨

★ Chocolate coulant with vanilla ice cream **+3,00€**

★ Irish coffee **+3,50€** ✨



Online menu



Table of allergens

Try our **EVENING À LA CARTE MENU**: Tapas, Tex-Mex, Salads, «Platos combinados», Toasts, Grilled meats, Hamburgers, «Bocadillos» (veggie sandwiches, hot sandwiches, New York style sandwiches...)