

# La Temporada



PUMPKIN  
*Cucurbita maxima*

Quality cuisine for everyone

VILABLAREIX  
ESTD. 2004

Monday to Friday (1pm to 4pm)

## SET MENU

½ MENU: **9.50**

1 course + dessert

**12€**

starter + main + dessert

MENU EXTRA: **14**

2 mains + dessert

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

Soft drinks, beer and coffee are NOT included.

Espresso or a macchiato can be chosen instead of dessert.

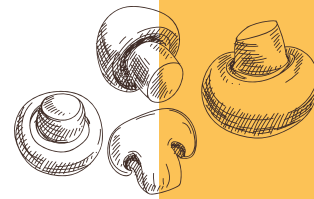
VAT included prices.

## Starters

- Fresh mozzarella bocconcini with tomato and balsamic of figs ✨
- Warm salad of autumn fruits with goat's cheese shavings ✨
- Salad with orange, pomegranate and cod shavings ✨
- Pasta salad
- Russian salad ✨
- Casarecce (typical pasta from Sicily) with Genovese pesto
- Chinese noodles sautéed with vegetables and a spicy touch
- Pumpkin cream with orange, coconut milk and cardamom ✨
- Assortment of steamed vegetables ✨
- Fried eggs and chips with chistorra from can Bosch
- Bacon, onion and mushrooms quiche
- Slow-cooked grandma's lentils ✨
- Vegetable pie with soft gorgonzola sauce ✨
- Cabbage and potatoes "trinxat" (minced) with crunchy ham ✨
- Celebration cannelloni with mushroom sauce



**EACH CAÑA +1.20 WITH YOUR MENU**



CHAMPIGNON MUSHROOMS  
*Agaricus bisporus*



FIGS  
*Ficus carica*



PEAR  
*Pyrus communis*

## Main courses

- Grilled common dab with vegetables ✨
- Cod in tempura with oriental noodles
- Squid rings in batter
- Roast pork cheek terrine
- Charcoal-grilled loin of pork pickled in brine with mushrooms & pumpkin ✨
- Botifarra (large Catalan pork sausage) from Vilablareix with haricot beans ✨
- Charcoal-grilled pork slice
- Charcoal-grilled veal meat
- Charcoal-grilled chicken brochette
- Pork Cordon Bleu
- Duck with pears in the style of cooks of Sils ✨
- Paella (Thursdays only) ✨
- ★ 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€**
- ★ Grilled salmon with escalivada (roast vegetables) **+4.00€** ✨

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 ✨

Home-made coffee crème caramel ✨

Creamy yogurt with jam and biscuit

Home-made cheesecake

Apple cake

Carrot cake with cheese cream sauce

Fruit in season ✨

Nun's puffs with moscatel

Quince preserve with fresh cheese ✨

Panna cotta with red berries

Tiramisu with rum Pujol

Stracciatella cream

Chocolate mousse

Ice cream goblet ✨

Carpaccio of pineapple with exotic ice cream ✨

Orange brûlée Catalan style ✨

★ Chocolate coulant with vanilla ice cream **+3.00€**



ORANGE  
*Citrus × sinensis*

APPLE  
*Malus domestica*



Online menu

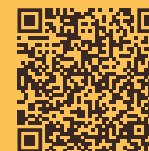


Table of allergens

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...)