Starters

TUNA BELLY SALAD 18.50€
tomato and onion

BURRATA 16.80€
with aragula, pesto and kumato tomato

L'ESCALA ANCHOIVES 17.90€
with extra virgin olive oil

ESCALIVADA 14.90€
with caramelized goat cheese
coca bread and olive oil

IBERIAN COLD CUTS PLATTER 26.60€

IBERIAN ACORN HAM (100 gr.) 29.50€

COD "ESQUEIXADA" 21.00€

ZUCCHINI CARPACCIO 16.50€
gratin with shavings of Iberian ham and mozzarella

ORGANIC BEEF CARPACCIO 19.70€
with arugula, Parmesan and truffle oil

CRISPY PRAWNS 19,60€
with tartar sauce

COD FRITTERS 16.50€

FRIED EGGS 17.00€
with shavings of iberian ham

SNAILS WITH ALIOLI SAUCE 17.90€

GRILLED SEASONAL VEGETABLES 18.50€
with romesco sauce

CREAMY IBERIAN HAM CROQUETTES 16.50€
(4 units)

GRILLED LEAK 19.50€
with sobrasada (Majorcan red sausage)
and a touch of honey

ARTICHOKES (IN SEASON) 17.00€

CALÇOTS TILE (IN SEASON) 17.50€

Alioli Sauce 1.50€

Romesco Sauce 1.50€

Soups, rice and pasta

FARM POULTRY SOUP 14.90€
with small meatballs

CRAYFISH CREAM 17.50€

GRANDMA'S MACARONI GRATIN 12.50€
with tomato, mixed mince and gratin cheese

TRADITIONAL GRATIN MEAT CANNELLONI 17.50€

SPINACH AND MOZZARELLA CANNELLONI 16.40€

FIDEUÀ (NOODLE PAELLA) 20.50€
min. 2 people (price per person)

SEAFOOD PAELLA 24.50€
cuttlefish and seafood
min. 2 people (price per person)

BLACK RICE 24.50€
cuttlefish and shrimp
min. 2 people (price per person)

CASSEROLE CHICKEN RICE 23.50€
chicken, sausage, mushrooms and green asparagus
min. 2 people (price per person)

CREAMY RICE 24.50€
Iberian pork cut and seasonal mushrooms
min. 2 people (price per person)

TOASTED COUNTRY BREAD, TOMATO and GARLIC 2,80€
(Ww have bread for celiacs)
Tell your waiter if you don't want it to be served

WITHOUT GLUTEN

Recommended dishes for the little ones at the table

RESTAURANT CAN CORTADA

Codfish

GRILLED COD 30.50€
with vegetables and romesco sauce

SALTED COD "A LA LLAUNA" 30.50€
with Santa Pau beans

SALTED COD WITH RATATOUILLE 30.50€
gratin with alioli sauce

Specialities

TENDER VEAL 23.90€
(12h cooking) with creamy truffled potato

BACKED LAMB RIB 26.50€
(12h cooking) with potatoes, onion and tomato

Charcoal-broiled meats

BUTIFARRA (sausage) FROM LA GARRIGA 14.50€
with beans

CHICKEN ESCALOPE 14.50€

FARM CHICKEN THIGH 15.80€

PORK CHEEKS 16.80€

PIG'S FEET 16.80€
with chickpeas

HALF RABBIT 17.50€

IBERIAN PORK "SECRETO" 23.90€
with foie

JAPANESE WAGYU A-5 56.00€
great selection entrecote (200 grs.)

FORE RIB ENTRECOTE 34.00€
matured 40 days (400 gr.)

VEAL STEAK "PETIT CHULETÓN" (350 gr.) 32.00€

BEEF TENDERLOIN 32.00€

BEEF TENDERLOIN WITH FOIE 33.50€

LAMB RIBS AND CHOPS 22.00€

Steaks hot stone cooking

"SIRLOIN", RIB EYE "CHULETÓN" (1 Kg.) 69.50€

FORE RIB ENTRECOT 35.00€
matured 40 days (400 gr.)

FILET OF BEEF 33.00€

TOMAHAWK STEAK CHARRA BEEF RIB FROM SALAMANCA (1,3 Kgs.) 86.00€

For vegetarians and vegans

VEGETABLE BURGER 17.00€
with Padrón peppers

SEASONAL VEGETABLE PAELLA 20.50€

Garnish: **French fries, caliu potatoes or beans**

Roquefort sauce 3.00€
Green peper sauce 3.00€
Mushrooms sauce 3.00€
Foie sauce 3.50€

web

instagram

Our facilities are not gluten-free, but we can cook these dishes with as few traces as possible. Consult us when placing your order.

All raw or semi-raw products are served in compliance with RD 1420/2006. We have allergen sheets for all dishes for your reference.

10% VAT INCLUDED