

CALÇOTS

Calçotada menu. Seasonal tradition.

To start

House vermouth served with cracked olives, fuet and country-style bread.

Calçots

IGP Tarragona grilled calçots served per person, with homemade romesco sauce.

Individual meat grill

Lamb chops

Pork belly

Country-style sausage

Black sausage

Side dish of baked potatoes, artichoke and green beans

Desserts to choose from

Catalan cream

Lemon sorbet

Wine cellar

White: Viña Saltés. D.O. Rueda

Red: Els Pous. D.O. Penedès

Cava: Oriol Rossell Brut Nature

50€

Price per person. Minimum 4 people. VAT included

2 glasses of beer, soft drink or water

One bottle of wine for every two people

Coffee included

ALMAZARA

Oil mill.

To share

Iberian ham and beef croquettes
Seasonal tomato carpaccio with pickles
Selection of Catalan cured meats
Grilled black pudding with roasted peppers
Crystal bread with tomato

Main courses to choose from

Grilled ribeye burger with roasted and Padrón peppers, and French fries
Grilled cod loin with cava sauce, fried artichoke, and 100% Iberian pork jowl
Grilled farmhouse sausage with beans and aioli
100% Iberian pork abanico with potato parmentier, fresh herb chimichurri and Padrón peppers

Dessert

Catalan cream
Baked cheesecake with red berries
Chocolate cake with olive oil and salt

Wine cellar

Red wine: Salcis Roble. D.O. Ribera del Duero
White wine: Viña Saltés. D.O. Rueda
Cava: Oriol Rossell Brut Nature

45€

Price per person. Minimum 4 people. VAT included
2 glasses of beer, soft drink, or water
1 bottle of wine for every 2 people
Coffee included

EL TRULL
4 BRASAS

TRUJAL

Where the olive is pressed.

To share

Seasonal tomato carpaccio with pickles

Matured beef picanha carpaccio with fried capers and grated parmesan

Cod fritters with olive tapenade mayo

Grilled black sausage with caramelized crystal peppers

Crystal bread with tomato

Main courses to choose from

Grilled cod loin with cava sauce, fried artichoke, and 100% Iberian pork jowl

Octopus with Puigpedrós cheese parmentier and our dressing

100% Iberian pork abanico with potato parmentier, fresh herb chimichurri, and Padrón peppers

Boneless beef loin. Served with French fries, Padrón peppers, and roasted peppers

Dessert

Catalan cream

Baked cheesecake with red berries

Chocolate cake with olive oil and salt

Wine cellar

Red wine: Salcis Roble. D.O. Ribera del Duero

White wine: Viña Saltés. D.O. Rueda

Cava: Oriol Rossell Brut Nature

55€

Price per person. Minimum 4 people. VAT included

2 glasses of beer, soft drink, or water

1 bottle of wine for every 2 people

Coffee included

EL TRULL
4 BRASAS

CHULETÓN

The art of eating.

To share

Iberian ham croquettes
Cod omelette made to order
Dry-aged beef picanha carpaccio, fried capers and grated parmesan
Crystal bread with tomato

“Chuletón” to choose

National Frisian beef ribeye steak with fries, Padrón peppers and roasted peppers
Basque Country ribeye steak with fries, Padrón peppers and roasted peppers
Galician blonde beef ribeye steak with fries, Padrón peppers and
roasted peppers

Desserts

Catalan cream
Baked cheesecake with red fruits
Chocolate cake with olive oil and salt

Wine cellar

Red: Salcis Roble. D.O. Ribera del Duero
White: Viña Saltés. D.O. Rueda
Cava: Oriol Rossell Brut Nature

70€

Price per person. Minimum 4 people. VAT included
2 glasses of beer, soft drink or water
1 bottle of wine for every 2 people
Coffee included

EL TRULL
4 BRASAS