

CALÇOTS

Calçotada menu. Seasonal tradition.

EL TRULL
4 BRASAS

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

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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

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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

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