

ALMAZARA

Oil mill.

To share

Roasted chicken croquettes

Seasonal tomato salad dressed with pickles and marinated tuna

Selection of Catalan cured meats

Grilled black sausage with caramelized crystal peppers

Crystal bread with tomato

Main courses to choose from

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

T-bone steakk beef burger with French fries, Padrón peppers, and roasted peppers

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

Traditional country sausage with Santa Pau beans and Padrón peppers

Dessert

Catalan cream

Baked cheesecake with red berries

Chocolate truffles

Wine cellar

Red: Malpastor Crianza D.O. Rioja

White: Els Pous. D.O. Penedès

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

Burrata with cecina, peach, lamb's lettuce, red pesto, and honey mustard vinaigrette

National wagyu carpaccio with fried capers, grated Parmesan, and vitello sauce

Beans in green sauce with hake cheeks

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 truffles

Wine cellar

Red: Senat del Montsant. D.O. Montsant

White: Magnetic. D.O. Catalunya

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

Roasted chicken croquettes

Freshly made cod omelette

National wagyu carpaccio with fried capers, grated Parmesan, and vitello sauce

Crystal bread with tomato

“Chuletón” to choose

Ribeye steak from Wagyu beef, beef jus, roasted potatoes and Padrón peppers

National Frisian beef T-bone steak with fries, Padrón peppers and roasted peppers

Basque Country T-bone steak with fries, Padrón peppers and roasted peppers

Galician blonde beef T-bone steak with fries, Padrón peppers and roasted peppers

Desserts

Catalan cream

Baked cheesecake with red fruits

Chocolate truffles

Wine cellar

Red: Senat del Montsant. D.O. Montsant

White: Magnetic. D.O. Catalunya

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