

Brots de Vi






STARTERS

-   · Buckwheat crêpe, with porcini mushrooms and seasonal mushrooms, Fermiò de la Blada cheese, and a porcini oil vinaigrette with pine nuts - 12,60 €
-  · Our bravas potatoes - 9,80 €
-    · Cod fritters with roasted garlic and black garlic aioli - 14,60 €
-  · Roasted artichoke with smoked sardine and our romesco sauce - 13,90 €
-  · Tuna tataki with avocado, lime vinaigrette and sesame - 25,50 €
-  · Provolone and aubergine gratin with fresh tomato with basil, tarragon black olives and thyme oil - 12,80 €
-  · Zucchini rolls marinated with goat cheese and pesto - 15,30 €
-  · Roasted leeks with mushroom sauce and black trumpets with garlic and parsley - 13,60 €
-  · Organic broken eggs with potatoes and acorn-fed iberian ham - 14,50 €
-     · Homemade acorn-fed iberian ham croquettes with a pinch of hazelnut in the batter - 13,40 €
-  · Grilled octopus with a bed of paprika mashed potatoes - 23,80 €
-   · XL roast beef cannelloni in red wine au gratin with béchamel - 14,50 €









CHEESES-IBERIAN

-  · Selection of artisanal cheeses - 18,90 €
-  · Shoulder of iberian acorn-fed shoulder with coca bread with tomato - 19,90 €

FRESHLY PICKED LETTUCE SALADS FROM THE GARDEN (INTENDED FOR SHARING)

-  · With free-range chicken marinated with citrus and sesame, cherry tomatoes, avocado and orange vinaigrette - 15,80 €
-   · With oven-roasted pears, Roquefort, pecan nuts and passion fruit vinaigrette - 14,60 €
-   · With spinach, orange, sliced beetroot, walnuts, almonds and mustard vinaigrette - 14,50 €

ECOLOGICAL GRILLED SANDWICHES AND COCA BREADS

-  · Warm spelt sandwich with cecina and Comté cheese - 13,60 €
-   · Hot acorn-fed iberian ham grilled sandwich with Brie cheese and tartufata (truffle with mushrooms) - 14,50 €
-    · Focaccia with Gorgonzola cheese, roasted carrot, arugula and hazelnuts - 12,40 €
-   · Pulled pork brioche with cheese cream and red wine onions - 13,80 €



BURGERS WITH BREAD AND FRIES

- Of Girona beef (200g) with lettuce, tomato confit, Havarti cheese, crispy bacon and mayonnaise - 15,90 €
- Of organic Angus beef (250g) with caramelized onions, bacon, Brie cheese, and truffle sauce - 18,90 €
- Organic aged beef (220 g), matured for 60 days, with provolone cheese, roasted escalivada onion, and homemade ketchup - 20,60 €
- Organic free-range chicken, (220 g) creamy egg, lettuce, onion and pickled tomatoes - 16,90 €
- Of organic lamb from the flock (220 g) with lettuce, fig chutney, goat cheese cream and fresh mint - 16,60 €
- Homemade gourmet vegetable patty made with chickpeas and peas, with lactonnaise and pesto - 14,80 €

GRILLED...

- Acorn-fed iberian pork special cut with rosemary and honey oil, roasted potatoes, caramelized onion mayo and crispy onions - 27,50 €
- Acorn-fed iberian duck (250g) breast with baked apple, garlic and miso sauce - 23,60 €
- Smash Burger (250 g) of bio Angus with Havarti cheese and fries (without bread) - 19,80 €
- 300 g of boneless Girona entrecote with roasted potatoes and pepper and aromatic herbs - 29,50 €

TO FINISH... OUR SWEETS

- XL flan with flavored cream, cinnamon, orange and lemon - 5,50 €
- Our cheesecake with candied blueberries - 6,50 €
- Our artisanal tiramisu - 6,20 €
- Brownie with vanilla whipped cream and passion fruit crisps - 6,40 €
- Pineapple lime and mint - 4,90 €
- Gluten free bread service (2 units) - 3,20 €
- Bread with tomato service - 2,80 €



“ ALL OF OUR DISHES ARE MADE ON DEMAND, MEAT COMES FROM FARMERS WHO FEED THEIR ANIMALS FROM ADDITIVE AND CHEMICAL FREE NATURAL SOURCES AND THE VEGETABLES COME FROM LOCAL FARMHOUSES ”