

PER PICAR

LA GARRIGA CURED HAM

Sliced iberian acorn ham 12,00€

IBERIAN CHARCUTERIE

Iberian pork loin 6,20€

Iberian chorizo 4,80€

Assortment of sausages 15,00€

Llonganissa La Garriga 4,00€

CHEESES

SOFT CHEESE

Tentation de Saint Félicien (2 pers.) 12,00€

Fermio 8,50€

HARD CHEESE

Comté 4,50€

Moliterno Trufat 7,90€

Idiazabal fumat 4,65€

BLUE CHEESE

Gorgonzola 6,50€

MANCHEGO

Semi-cured Manchego 5,15€

Cured Manchego 5,45€

CHEESE ASSORTMENT 18,00€

PA AMB TOMÀQUET (bread with tomato)

Coca de vidre (shortcrust pastry) with tomato 2,50€

Gluten free bread 2,50€

DESSERTS

70% Chocolate cake 5,00€

Apple tarte Tatin 6,50€

Lemon meringue tart 7,50€

Catalan custard 5,00€

Milk curd with honey 4,50€

La Garriga's ice cream 4,50€

Chocolate truffles (1u.) 2,00€

Fresh fruit broquet 3,00€

A LA CARTE MENU

Duck foie home made 9,90€

With season fruits

Brave potatoes La Garriga style 6,00€

With Iberian ham

Smoked Salmon dices 10,50€

Cantabrico anchovy. Size "00" 2,30€

Chicken croquette 1,70€

Ham croquette 1,90€

Oxtail croquette 2,00€

Cooked with red wine

63 C° Eggs with Iberian sliced ham 12,00€

Low temperature eggs with "pont neuff" potatoes

Cod omelet 10,00€

Undercooked omelet with cod fish and "piparras"

Potatoes omelet 7,00€

Undercooked

Hermetic salad 10,50€

Kumato tomato, basil, pinions, and burrata cheese

Pork feet Carpaccio 10,00€

With mustard sauce

Beet, fresh cheese and pinions salad 12,00€

Joined with pinions vinaigrette

Green salad with pickled mushrooms 10,50€

Light and tasty

Candied leeks and smoked salmon 12,00€

With Italian dried tomato

Roasted poultry cannelloni 12,30€

Ecological roasted meat

Tagliatelle pasta with sauce (Pesto or Napolitana) 8,00€

Fresh pasta

Awesome chicken burger 12,00€

Chicken breast with panko, onion, avocado and escarole

Beef burger 13,00€

180 gr of tender beef, melted Gouda cheese, tomato, and onion

La Garriga Burger 13,00€

180 gr. of tender beef, caramelized potato and onion, and melted brie cheese

Squid Sandwich. Our own typical "bocata calamari" version 8,50€

Special bread with Andalusian style squid, Lima mayo and Japanese onion

Vegetable rice 12,50€

With season vegetables

Green risotto with prawns 16,00€

Sauce made with the prawns heads

Seafood paella "del senyoret" 14,00€

Typical Alicante paella with no shells

Foie Balotine 18,00€

Joined with mashed potatoes

Sirloin fillet with fall grilled mushrooms 20,00€

With mushrooms, artichokes and gourmet "ratte" potatoes

Steak tartar 22,00€

Spicy on customers demand, made in front of the clients table

Octopus Galicia style 15,90€

Tender Octopus and boiled potatoes, seasoned with paprika and virgin olive oil

Llotja" fish S/M

Wild fish, fished with hook. Type and price depends on the fishing market.

R E S T A U R A N T

LA GARRIGA.com