

ENGLISH

# MASPI

CULTURE,  
GASTRONOMY  
AND WINE

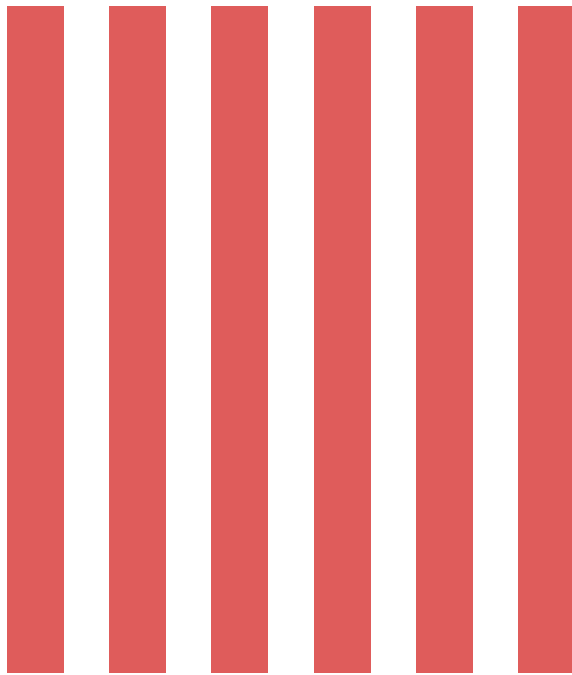


CONSULT THE  
PROGRAMMING  
OF SUMMER

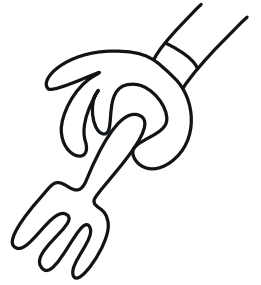
FEEL  
OUR LAND

- DAILY MENU - GRILL - COCKTAILS - SHOWS - EXHIBITIONS -





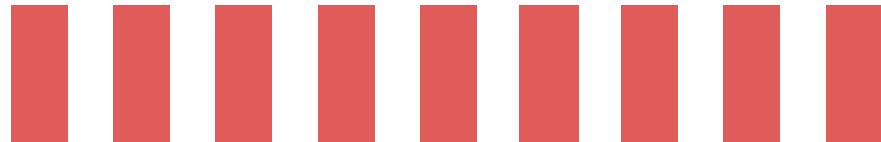
# TAPAS



- CLAMS IN WHITE WINE 9.80€
- MARUJA'S STYLE SNAILS WITH ALLIOLI AND TOMATO 12.80€
- ANDALUSIAN STYLE SQUID STRIPS 8.50€
- OUR WHITE POTATOES WITH THEIR SAUCE 5,80€
- CHICKEN STICKS WITH CURRY MAYONNAISE 8.50€
- SAUTÉED PRAWNS WITH GARILC AND PARSLEY 12.80€
- POCHÉ EGGS WITH POTATOES AND HAM 13.50€
- BEET HUMMUS WITH VEGETABLE CHIPS 6.50€
- GUACAMOLE WITH NACHOS 7.80€
- MUSHROOM CROQUETTES (UNIT) 1,80€
- ROAST CROQUETTES (UNIT) 1,60€
- IBERIAN HAM CROQUETTES (UNIT) 1,80€
- ARTICHOKE FLOWERS WITH ROMESCO SAUCE 12.50€
- IBERIAN HAM WITH BREAD 19.50€
- OUR TOUR OF THE PASCUALETE ESTATE 15.50€

## OUR SALADS AND SOUPS

- VEGETABLE GARDEN SALAD WITH TUNA BELLY, OLIVE GROVE AND ONION 11.50€
- BURRATA SALAD WITH CANDIED TOMATO AND PESTO OIL 12.50€
- CEASAR SALAD WITH CRISPY CHICKEN 11.50€
- SALMON TARTAR AND AVOCADO WITH SRIRACHA MAYONNAISE 13.50€
- BEEF CARPACCIO WITH NUTS OIL AND PARMESAN SHAVINGS 12.50€
- ESCALIVADA DRUM WITH ANCHOVIES 10.50€
- MELON WITH SERRANO HAM 8.50€
- GAZPACHO WITH CRISPY BREAD 8.50€



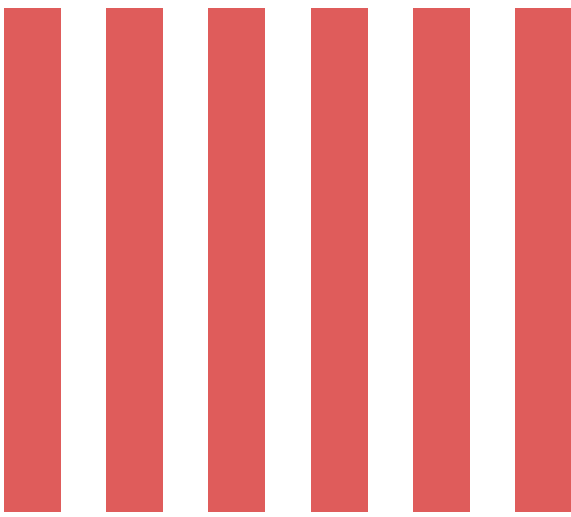
V - VEGETARIAN

# POKEBOWLS



All our pokes have: basmati rice, beet hummus, carrot, rucula, cannons, cherrys, seasonal fruit, avocado and vinegar

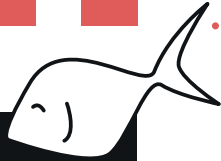
- WITH MARINATED SALMON DICE 14.50€
- WITH CRISPY CHICKEN 14.50€
- WITH POCHED EGG 13,50€



## OUR COCS

- WITH ESCALIVADA, ANCHOVIES AND OLIVE OIL 13,50€
- WITH CREAMY BURRATA, HAM SHAVINGS AND ROASTED PISTACHIOS 14.90€
- WITH IBERIAN SOBRASSADA, GOAT CHEESE AND HONEY 14.90€
- WITH VEGETABLES AND EGGS COOKED AT LOW TEMPERATURE, TRUFFLE AND CANDIED ARTICHOKES 15.50€
- WITH PORK FILLET, BONIATO PARMENTIER AND MEAT REDUCTION 15.50€

## THE FISH



- MONKFISH IN THE BURNED GARLIC 16.50€
- BAKED OR GRILLED SEA BREAM 16.50€
- CUTTLEFISH WITH IN-SEASON VEGETABLES, GARLIC OIL AND PARSLEY 17.50€
- GRILLED OCTOPUS WITH POTATO PARMENTIER AND PEPPER OIL 19.50€
- CANDIED COD WITH CATALAN STYLE SPINACH AND ROQUEFORT SAUCE 17.50€

## RICE AND CANNELLONI

### \*VARIEDAD BAHIA DE PALS

- FISH RICE WITH CUTTLEFISH, SQUID, MUSSELS AND PRAWNS 14.50€
- BLACK RICE WITH FISH 14.50€
- RISOTTO OF MUSHROOMS AND PARMESAN 13.50€
- CANNELLONI XXL MADE WITH DUCK MAGRET AND FOIE 12,00€
- SPINACH CREPE WITH GOAT CHEESE 9,90€

## THE MEAT



- ROASTED LAMB SHOULDER WITH POTATOES 19,50€
- MEATBALL BOWL WITH CUTTLEFISH AND PEAS 14.50€
- ROASTED DUCK THIGH WITH PLUMS AND ONIONS 15.00€
- OXTAIL WITH MUSHROOMS AND POTATOES 18.50€
- MATURED BEEF BURGUR WITH BOURBON BRIOCHE BREAD POTTED ONION, CONFITED TOMATO, CHEESE, POTCHE EGG, CURRY MAYONNAISE AND FRIES DIPPER 14.50€
- BEEF ENTRECOT 250GR GRILLED 14.90€
- BEEF ENTRECOT 500GR GRILLED 18.90€
- MAS BAGUE'S LAMB'S RIBS 18.50€
- GRILLED PORK SAUSAGE WITH BELLY BEANS 12.50€
- GRILLED PORK FEET, WARM POTATOES AND ALLIOLI 13.50€
- FULL 5 ACRONS DUCK MAGRET WITH APPLE PURÉE AND FOREST BERRIES 17.00€



V - VEGETARIAN

# CHILDREN'S MENU

12.50€

## PLATE

MACARONI, FRENCH FRIES AND A MEAT OF YOUR CHOICE:

BURGER - ESCALOPE - CROQUETTES

## DESSERT

EGG FLAN, ICE CREAM OR FRUIT

# DESSERTS

## MAS PI

- COFFEE FLAM WITH CREAM 6.00€
- EGG FLAM WITH CREAM 5.00€
- BURNT CATALAN CREAM 5.00€
- COTTAGE CHEESE FROM FONTETA WITH HONEY 5.50€
- CHOCOLATE COULANT WITH VAINILLA ICE CREAM 6.50€
- CHOCOLATE TRUFFLES 90% COCOA 6.00€
- THE TRADITIONAL CHEESECAKE 6.50€
- LOUISSA'S CAKE 6.50€
- YOGHURT FOAM WITH RASPBERRY SORBET 6.50€
- MASCARPONE ICE-CREAM WITH LOTUS BISCUIT CRUMBLE AND COCOA 6.50€
- ICE-CREAMS AND SORBETS {2 BALLS} 6.00€



\*If you have questions about allergens, ask the waiter



SOJA  
SOJA



OUS  
HUEVOS



LÀCTICS  
LÀCTICOS



PEIX  
PESCADO



GLUTEN  
GLUTEN



MOSTASSA  
MOSTAZA

V - VEGETARIAN



API  
APIO



MOLUSCS  
MOLUSCOS



CRUSTACIS  
CRUSTACIOS



FRUITS SECS  
FRUTOS SECOS



SÈSAM  
SÈSAMO



SULFITS  
SULFITOS



# MASPI

## GROUP MENU

FROM 4 PEOPLE

*We start with a cold pica-pica in the center of the table*

Goat cheese salad  
Escalivada timbale with anchovies from l'Escala  
Variety of sausages from Can Raliu

*We continue with the hot pica-pica:*

Homemade roast chicken croquettes

*And a starter to choose*

Prawns sautéed with garlic and parsley  
Clams in white wine  
Grandma Maruja's snails

*We close with a main to choose from per person:*

Fish rice with cuttlefish, squid, mussels and prawns  
Grilled pork sausage with potatoes  
Roasted duck thigh with plums and onions  
Meatball bowl with cuttlefish and peas  
Fish of the day  
Porcini risotto

*I'm going to finish our Casolane desserts:*

Lemon sorbet  
Nougat ice-cream  
Coffee flan with Bailey's  
Chocolate coulant  
Cheesecake  
Sacher cake  
In-season fruit  
Today's Gin Tonic

**OPTION**  
**26€**

does not include  
drinks

**OPTION**  
**27,80€**

wine and water  
included

