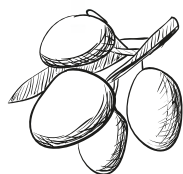


HAVE A SNACK

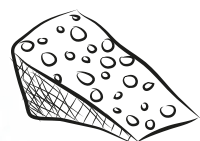
OLIVES



- Queen olives stuffed with cheese and dried tomatoes...1,80
- Stuffed olives...2,40
- Mussol's Kalamata olives...2,95

"Patatas bravas" spicy potatoes	3,35
Mordisco: chips, anchovies and olives with espinaler sauce	3,95
Súper-Mordisco: chips, anchovies, mussels, stuffed Kalamata olives and espinaler sauce	4,95
Dices of foie and goat cheese	5,65
Casserole of ranch mini-chorizos	5,75
Bites of salmon with fresh cheese and avocado	6,30

MANCHEGO CHEESE



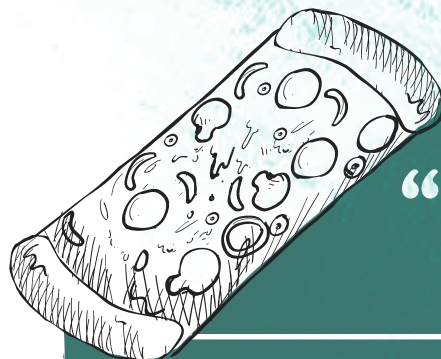
- With truffle oil and breadsticks 3,85
- With rosemary oil and breadsticks 3,75

Acorn-fed Iberian ham croquettes	4,25
Cheese and walnut croquettes	4,25
Acorn-fed Iberian ham, tapa	7,95
Acorn-fed Iberian ham, plate	14,50
Toast with acorn-fed Iberian ham	9,95

- Platter of Catalan cheeses 12,95
- Cold meat and cheese platter 12,95
- Cold meat platter "Can la Petita" 9,95

SALADS

Green salad	3,75
"Galets" stuffed with mató fresh cheese and minced olives, courgette and basil	3,95
Mussol: lettuce, endive, palm hearts, avocado, egg, radish...	4,65
Mini macaroni with free-range chicken	5,65
Tomato with tuna and Figueres onion	4,95
Spinach with Berguedà goat cheese, sunflower seeds and tomato vinaigrette	5,95
Prawns with avocado and diced marinated tomato	6,90



“RECAPTE” COCAS

Smoked salmon, fresh cheese cream and green apple coca	6,20
Cesar salad and roasted chicken coca	6,85
Mushrooms, vegetables and shredded botifarra coca	6,95
Broad beans, green asparagus and acorn-fed Iberian ham coca	7,95
Baked vegetables and Escala anchovies coca	8,50

STARTERS

“WE’VE RECOVERED THE MOST TRADITIONAL CATALAN RECIPES AND THE FINEST INGREDIENTS...”

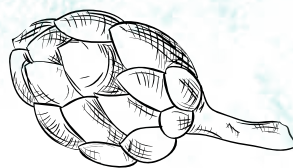
Cream of potato and Charcoal-grilled leek with diced catalan cheeses	4,30
Ember-baked potato with spicy sausage patè and fried eggs, freshly made	4,55
Cod tortilla with potatoes and onions, freshly made	4,95
Mortar and pestle potatoes with botifarra and fried egg	4,95
Grandma Teresa's potato and tuna cake	5,25
Mussol's fried eggs with acorn-fed Iberian ham	5,15
Mushrooms stuffed with baked vegetables and goat cheese	5,35
La Masía baked vegetables with pepper, aubergine, leek, onion and tomato	5,65
Fonda macaroni	5,95
Cod esqueixada with Santa Pau beans empedrat	6,75
Homemade cannelloni	7,85
Sautéed seasonal mushrooms with shredded botifarra	7,95
Rice with mushrooms, botifarra and artichokes	8,75
Mussol's escargot with salt and pepper	10,80

COCA BREAD

“IT’S BEEN 15 YEARS SINCE WE WENT TO FOLGUEROLES (VIC) TO TASTE WHAT IT WAS CONSIDERED THE BEST “COCA” BREAD IN THE WORLD... NOW IT’S THE BREAD OF MUSSOL EVER SINCE.”

Coca bread with tomato	1,95
Toasted bread	1,75

CHARCOAL-GRILLED VEGETABLES



“WE MAY NOT HAVE A GARDEN, BUT WE HAVE MR. MIQUEL WHO BRINGS US FRESH VEGETABLES EVERY MORNING.”

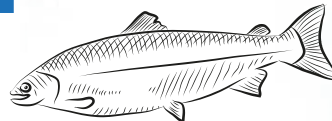
Brochette of charcoal-grilled mushrooms with a baked vegetable oil	5,30
Charcoal-grilled courgette with dried tomatoes, mató fresh cheese, tapenade and virgin olive oil	4,95
Charcoal-grilled aubergines with goat cheese, basil oil and hazelnuts	5,55
Charcoal-grilled artichoke with rosemary oil	6,65
Charcoal-grilled green asparagus with romesco sauce	7,25
A selection of charcoal-grilled vegetables with pine nut oil	6,95

MEAT

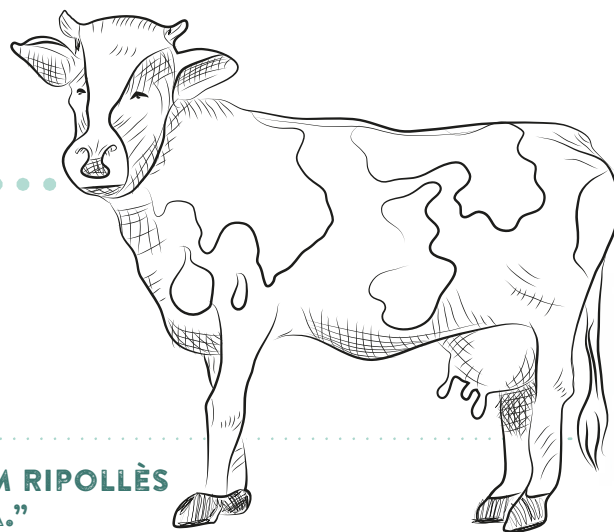
“FREE-RANGE CHICKEN, VEAL MEAT FROM GIRONA, LAMB MEAT FROM RIPOLLÈS AND “COQUELETS”... THE BEST SELECTION WE HAVE FROM CATALONIA.”

Charcoal-grilled free-range chicken	6,90
Brochette of free-range chicken and vegetables	7,50
Charcoal-grilled Montseny botifarra ●	7,55
Charcoal-grilled chicken paillards with vegetables and Mahón shavings	7,95
Mussol's meatballs ●	7,95
Charcoal-grilled veal escalopes with goat cheese	8,35
Mussol's roasted coquelet chicken (unit) ●	9,60
Roasted spicy coquelet chicken (unit) ●	9,60
Charcoal-grilled pig trotters	9,35
Charcoal-grilled Mussol veal hamburger	8,95
Charcoal-grilled veal hamburger, to share (320 gr.)	15,50
Charcoal-grilled beef medallion with Cadí creamy cheese	10,50
Charcoal-grilled duck magret	10,60
Charcoal-grilled veal steak with two melted cheeses	10,65
Lacquered pork ribs	10,90
Veal tartar steak with tiny, crispy coca toast and fries ●	11,80
Charcoal-grilled Girona veal entrecote	11,95

FISH



Braised tuna filet with avocado and tomato	11,80
Charcoal-grilled cod with vegetables	12,85
Charcoal-grilled octopus with potatoes and red pepper oil	12,95
"Llauna" style cod with Santa Pau beans	13,90



Charcoal-grilled Iberian pork special cut	12,50
Charcoal-grilled Ripollès lamb	13,50
Charcoal-grilled beef steak	17,80
Charcoal-grilled Holstein beef, premium entrecote (30 days of maturation - 250g)	19,65
Charcoal-grilled Holstein t-bone steak (800g)	44,00

● DISHES WITH GARNISH AND/OR SAUCE INCLUDED

GARNISHES AND SAUCES

ACCOMPANY YOUR MAIN COURSE WITH A SIDE-DISH AND ONE OF OUR HOMEMADE SAUCES.

GARNISHES

- Lettuce sprouts with spring onion
- Baked vegetables
- Roasted potatoes
- Fries
- Caliu style potatoes
- Santa Pau beans with Iberian pancetta

SAUCES

- "All-i-oli" sauce
- Romesco sauce
- Mahón cheese with walnuts sauce
- Green pepper sauce
- Cerdanya mushrooms sauce
- Catalán chimichurri sauce
- Priorat wine sauce

