



**MAS DE LA COSTA**

★★★★

**COUNTRY HOTEL & FINE DINING**

Elegancia · Naturaleza · Gastronomía · Momentos privilegiados

## À LA CARTE -- SUMMER 2019

FOR OUR HOTEL GUESTS

### APPETIZER

OUR *SALMOREJO* WITH CRISPY CURED TERUEL HAM 16€

PLATTER OF CURED IBERIAN, ACORN-FED PORK MEATS BY *JOSELITO*, *PAN CON TOMATE* 25€

*CAUSA LIMEÑA* OF TUNA (PERUVIAN SPECIALTY) 18€

STEAK TARTAR OF VEAL WITH *VILAR MIL·LENARI* OLIVE OIL 19€

*STRUDEL* OF SCOTTISH SALMON WITH RICOTTA & DRIED TOMATOES 20€

### MAIN COURSE

MEDITERRANEAN PASTA OF THE DAY (ITALIAN REGIONAL RECIPES) 20€

ORGANIC RABBIT MARINATED IN *ESCABECHE* WITH ROSEMARY 22€

GRILLED SIRLOIN OF GALICIAN VEAL WITH VEGETABLES 28€

*TERNASCO DE ARAGÓN* (LAMB) WITH *HERBES DE PROVENCE* 25€

WILD-CAUGHT FRESH FISH OF THE DAY *PRICE ACCORDING TO MARKET*

### CHEESE & DESSERT

A SELECTION OF OUR SPANISH AND FRENCH CHEESES 12€

HOME-MADE VANILLA-FLAVOURED *PROFITEROLES* WITH DAILY STUFFING 10€

*CRÈME BRÛLÉE* "MAS DE LA COSTA" 10€

FRESH FRUIT BOWL WITH A LIGHT SYRUP OF RED PEPPER AND ANISEED 10€

ASSORTED HOME-MADE ICE-CREAMS 10€

**ASK FOR OUR DAILY SPECIALS**