



BRASERIA LLENYA

CARN, BRASAI HISTORIA.





STARTERS

| RUSTIC SOURDOUGH BREAD WITH MELTED CHEESE | 17 € |
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| DUCK FOIE TERRINE WITH FIG JAM AND TOAST | 16 € |
| STEAK TARTAR 180 g of tartare made from aged beef, raw and seasoned | 20 € |
| ESCAROLE WITH POMEGRANATE, CHEESE, QUINCE, AND WALNUT VINAIGRETTE | 12 € |
| CATALAN-STYLE MASHED POTATOES WITH CABBAGE, GIRELLA SAUSAGE, AND BLACK PUDDING | 15 € |
| PORK BELLY GYOZA WITH HOMEMADE TERIYAKI SAUCE 6 pieces | 12 € |
| SPICY FRIED POTATOES Potatoes with fried eggs and our spicy sauce | 12 € |
| AGED BEEF CECINA ANGUS WITH ASH-RIPENED GOAT CHEESE AND HONEY-COATED PEANUTS | 18 € |
| HAM CROQUETTES, TRUFFLE CROQUETTES, AND MUSHROOM CROQUETTES 6 pieces | 12 € |
| BEANS WITH SQUID, OYSTER SAUCE, AND FOIE ESCALOPE | 15 € |
| IBERIAN HAM WITH CRYSTAL BREAD | 18 € |
| ASSORTMENT OF LOCAL CHEESES (KM 0) Cow's cheese: "Tou dels Til·lers," "Sant Maurici," "Serrat Roi" | 16 € |

Goat's cheese: "Roseta de Gavàs" Sheep's cheese: "Auvella"





SOUPS

| CATALAN ESCUDELLA SOUP | 12 € |
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| GRATINATED ONION SOUP WITH EGG | 12 € |
| SOUP WITH MEATBALLS | 10 € |
| PASTA | |
| EGG PAPPARDELLE WITH HOMEMADE BOLOGNESE SAUCE | 12 € |
| OXTAIL CANNELLONI WITH PUMPKIN CREAM | 17 € |
| STEWS | |
| VENISON CIVET | 18 € |
| BEEF STEW WITH WILD MUSHROOMS | 16 € |

18€

16€



CUTTLEFISH WITH MEATBALLS

PIG TROTTERS WITH PORCINI MUSHROOMS AND PRUNES

GRILLED MEATS BY JOSPER

| BEEF ENTRECÔTE (300 G) | 23 € |
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| CHICKEN LEG | 12 € |
| PORK SAUSAGE | 12 € |
| BEEF RIBS | 14€ |
| ANGUS BEEF BURGER WITH BREAD, CHEESE, ARUGULA, CARAMELIZED ONION, AND HOMEMADE FRIES | 15 € |
| SLOW-COOKED LAMB SHOULDER | 22 € |
| PREMIUM ANGUS RIB-EYE STEAK AGED 21 DAYS | 60 €/KG |
| SLOW-COOKED PORK RIBS | 60 €/KG |
| DUCK BREAST WITH RED BERRY SAUCE | 18 € |
| GRILLED FISH | |
| GRILLED OCTOPUS WITH ROMESCO FOAM (500 G) | 30 € |
| TURBOT | 24 € |
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SEA BREAM

16 €



DESSERTS

| CREAM-FILLED CHURROS WITH NOUGAT ICE CREAM | 7€ |
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| HONEY AND MATÓ CHEESE FROM THE PYRENEES | 6€ |
| FILIBERTO: NATURAL YOGURT WITH CURRANTS AND CREAM ICE CREAM | 6€ |
| CAKE OF THE DAY | 7€ |
| CATALAN CREAM | 7€ |
| Traditional custard dessert with caramelized sugar on top | |
| MÚSIC WITH MOSCATEL | 7€ |
| Traditional Catalan dessert, a mix of dried fruits with a sweet and aromatic wine | |
| CHOCOLATE CAKE | 7€ |
| CHOCOLATE MOUSSE QUENELLE, OIL, SALT, TOAST | 7€ |

