

Les Finestres de Llúria

1864

R E S T A U R A N T

To share

Crystalline coca bread with tomato and virgin olive oil	3,50€ €
Iberian cured ham	24€ €
Iberian cured ham - Half portion	14€ €
Tender sprout salad with tuna belly, apple crunch, cubes of La Garrotxa cheese, raisins and croutons	9€ €
Endive salad with shavings of "Blau de Jutglar" cheese, walnuts, creamy pear and pomegranate vinaigrette	12€ €
Traditional escalivada with romesco accompanied by crispy bread seasoned with garlic oil and parsley	9€ €
Assortment of seasonal croquettes with honey aioli	12€ €
Cod fritters with squid ink on paprika crumble and lima mayonnaise	9€ €
Parsnip and cauliflower cream with toasted hazelnuts, croutons and asparagus tips finished with a sprinkle of truffle oil	8€ €
Steak tartare brioche with meat sauce reduction	18€ €
Buckwheat pasta with pumpkin sauce, sautéed girgolas and slices of goat cheese from La Garrotxa	14€ €
Vegan sausage with seasonal vegetables, toasted cashews and romesco sauce	18€ €

Our rices

Beef cheek rice with quince aioli	20€ €
Black rice with baby squid accompanied by tender garlic and pine nuts	20€ €
Seasonal vegetable and mushrooms rice	20€ €
Seafood fideuà with scallops and cured jowl veil	20€ €

Traditional canellon

Organic beef tail cannelloni from Cal Tomás and pumpkin from Parc Agrari with hazelnut béchamel	15€ €
Cod brandade cannelloni with soft piquillos sauce and grilled shrimp	15€ €
Traditional roast cannelloni with truffled béchamel and baked au gratin	15€ €
Spinach cannelloni with plum béchamel, raisins and toasted pine nuts	15€ €

Fish

Cod au gratin with aioli accompanied by samfaina and crispy leek	20€ €
Traditional monkfish suquet with clams and its catalan chop	23€ €
Grilled fish with seasonal vegetables sautéed with butter sage	S/M €

Meat

Cap i pota traditional with beans from Santa Pau	14€ €
Xisqueta lamb with fried parsnips, crispy kalé cabbage and spiced pumpkin jam	20€ €
Grilled beef tenderloin on creamy sweet potato with candied artichokes and sliced almonds	29€ €

Dessert

Crème brûlée mousse with homemade carquiñolis and candied lemon	6€ €
Homemade cheesecake	6€ €
Creamy pumpkin and white chocolate on coffee crumble and hazelnut ice cream	6€ €
Musician: Assorted Casa Gispert nuts and muscatel shot	6€ €
Homemade creamy chocolate cake with nougat ice cream	6€ €
Diced roasted apple with shortbread biscuit, caramel ganache and sauce vanilla	6€ €
Moist orange sponge cake served with pistachio ice cream and cocoa sauce	6€ €