

Pelai

AT PELAI RESTAURANT

OUR GARDEN

Vegan Hummus and Spinach Croquettes (4 units)	8 €
Vegetable Lasagna with Aromatized Oat Bechamel and Crispy Vegan Cheese	18 €
Barbastro Tomato Salad with Tuna Belly, Lamb's Lettuce, Walnuts, and Honey Mustard Vinaigrette	15 €
Jerusalem Artichoke Cream with Crunchy Diced Vegetables and Arbequina Olive Oil Drops	15 €
Sweet Potato Cannelloni with Nuts, Goat Cheese, and Fine Rosemary Oat Cream	12 €

TO SHARE

Iberian Acorn-fed Ham D.O. Guijuelo hand-sliced 50gr.	15 €
Iberian Acorn-fed Ham D.O. Guijuelo hand-sliced 100 gr.	28 €
Coca bread with tomato	5 €
Anchovy from l'Escala with Gordal Olives and Piparra	2.5 €
Candied artichokes with Reus hazelnut praline and Iberian jowl	20 €
Carn d'olla (meat and vegetable stew) and Truffle Croquettes (4 units)	8 €
Grilled Baby Squid with Mint Confit Broad Beans and Sweet Potato Chips	20 €
Squid Rings Fritters with Citrus Mayonnaise	14 €
Organic veal tartare from La Pobla de Segur with rye toasts	21 €
'Esqueixada' Cod Salad with Black Olives	18 €

CATALAN TRADITION

Duck, Ceps, and Foie Gras Cannelloni with Truffled Bechamel and Aged Cheese Crystals	22 €
Lamb Fricandó with Boletus Mushrooms and Confit Pumpkin	24 €
Lobster Civet in the Pelai Style	40 €
Pig's Feet with Norway Lobster and Shoestring Potatoes	28 €

MEAT

Aged Beef Sirloin with Priorat Sauce accompanied by our traditional fries	32 €
Organic Xisqueta Lamb Ribs with Roasted Garlic Aioli accompanied by our traditional fries	26 €
Organic Butifarra Sausage from Poble de Segur with Santa Pau Beans and Mild Aioli, served with our garden crudités	20 €
Uruguayan Angus High Ribeye (350gr.) accompanied by our traditional fries and peppers	30 €

RICES

Senyoret rice with cuttlefish, clams, prawns and rock mussel	26 €
Brothy Rice with Free-range Chicken and Delta Mussels	24 €
Black Rice with Cuttlefish and Red Prawns from Palamós	34 €
Cuttlefish Rice with Iberian Pork Shoulder and Black Garlic Aioli	22 €
Vegan Rice with Agrarian Parc Vegetables and Romesco Sauce	22 €

FISH

Alaskan Black Cod with Olive Soil and Grapefruit Gel on a Bed of Baby Spinach	27 €
Grilled Salmon with Granny Smith Apple Ajoblanco and Braised Endive	20 €
Fresh fish of the day	s/m €

DESSERTS

LIONEL Dulce de Leche and Oporto mousse, moist sweet potato sponge cake, butter croissant pudding, thyme-infused sheep milk cream, brewed mate air, and milk chocolate crunch	8 €
LLIMONA Lemon curd, yuzu and coconut creamy, citrus croutons, thyme-infused crunchy meringue, and cava and lime emulsion	8 €
TIRAMICOOL Coffee and almond sponge cake, Pedro Ximenez Mascarpone creamy, choco-coffee ganache, chocolate soil, coffee crunch, chocolate sauce, and white coffee ice cream	8 €
ÁNGEL CAÍDO Angel Cake, coconut mousseline, jasmine cloud, cream, heavenly meringue, white chocolate soup, cotton candy, and white chocolate wing	8 €
EXPLOSIÓN IBÉRICA Creamy Chocolate with Rosemary and Orange, black olive praline, Iberian salt, thin slices of truffled Coca bread, and olive oil	8 €
CREMA CATALANA Almond carquiñol with orange noisette butter mousseline	8 €
Fruit salad with cava gel and sorbet	6 €