



CASA VILELLA
HOTEL-RESTAURANTE-SITGES

• • • S N A C K S & B I T E S , A N D T O S H A R E • • • • •

- ✂ *Pan de coca* (flat bread) with tomato and virgin olive oil **€3.70**
- ✂ PDO Guijuelo acorn-fed Iberian ham (serving or half serving) **€20.00 - €10.00**
- ✂ Bay of Biscay anchovies, *pan de coca* (flat bread) with tomato and virgin olive oil **€17.00**
- ✂ Casa Vilella *patatas bravas* (spicy potatoes) with *all i oli*, homemade spicy sauce, bacon and toasted almond brunoise **€8.50**
- ✂ Stew croquettes **€2.20 per unit**
- ✂ Cod fritters **€13.00**
- ✂ Prawns with garlic, with or without chilli pepper **€16.50**
- ✂ Tender shoots salad, with pumpkin confit, Parmesan cheese and sugared pumpkin seeds **€14.00**
- ✂ Foie gras mi-cuit served on puff pastry with carrot jam, pistachios and raspberries **€19.00**
- ✂ Sous vide organic egg with potato foam, sautéed mushrooms and butifarra del perol (Catalan sausage) **€14.00**
- ✂ "Casarecce" pasta sautéed with seasonal mushrooms, butifarra de pagès (Catalan sausage) and beach calamari **€16.00**
- ✂ Crunchy pig's snout terrine, scallop, hummus and herb mayonnaise **€17.50**
- ✂ Toasted cauliflower and leek cream soup, Vilanova red prawn, crunchy Iberian bacon and grey mullet eggs **€17.00**
- ✂ Salmon marinade served with lemon marmalade, avocado, yogurt and algae toast **€17.00**
- ✂ Endive tempura, blue cheese, walnuts and smoked sardine **€13.50**
- ✂ Burrata with sun-dried tomato pesto, olive tapenade, Granny Smith apple and basil oil **€16.50**
- ✂ Sautéed seasonal vegetables with prawns, a touch of romesco sauce and olive oil **€16.00**

• • • O U R R I C E D I S H E S • • • • •

- ✂ Rice dish with free-range chicken, pork rib and artichokes **€21.00**
- ✂ Creamy rice with cuttlefish, pork sausage and razor clams **€20.00**
- ✂ Seafood paella with shore squid (2 pax min.) **€22.00**
- ✂ *Fideuà* (noodles) with clams and *all i oli* (2 pax min.) **€21.00**

• • • S E A D I S H E S • • • • •

- ✂ Monkfish with mantis prawns in "suquet" (fish stew), red prawn, potatoes, dates and shoots **€26.50**
- ✂ Sous vide cod loin with chickpea cream, spinach, sobrasada (Majorcan sausage) and honey **€21.00**
- ✂ Calamari stuffed with squid ink butifarra (sausage), creamy peas, yellow foot mushrooms and mint **€23.00**
- ✂ Wild sea bass with potato foam, Iberian pork loin, asparagus, spring garlic and roast stock **€23.50**

• • • M E A T D I S H E S • • • • •

- ✂ Our veal fricandeau with mushrooms **€23.00**
- ✂ Crunchy Iberian suckling pig with apple compote and meat stock **€23.50**
- ✂ Duck magret with tender green beans, pomegranate and chestnuts **€21.50**
- ✂ Sous vide lamb with creamy sweet potatoes, sheep's cheese and glacé shallots **€22.00**
- ✂ PDO Galicia sirloin steak with Parmentier au Parmesan, *piquillo* peppers, potato confit and herb mustard butter **€26.50**
- ✂ PDO Galicia veal entrecote with gratin dauphinois, Padrón peppers and *chimichurri* sauce **€23.00**