



CASA VILELLA
HOTEL-RESTAURANTE-SITGES

SNACKING AND SHARING

Pan de coca (flat bread) with tomato and virgin oil	3,90
Acom-fed iberian ham (40gr-80gr)	12/24
Cantabrian anchovies fillets "Special Selection), pan de coca (flat bread) with spread tomato	16,50
Stew meat and Iberian ham croquettes	2,90 /piece
Fried squid rings (half portion80gr or portion160gr)	9/18
Galician-style octopus (90 gr)	16,50
Prawns with garlic, with or without chilli peppers(amb o sense bitxo)	16,50
Cod fritters (6 pieces)	14,50
Steamed cockles (300 gr)	17,50
Steamed mussels	12
Marinara-style mussels	14
Casa Vilella "patatas bravas" (almonds, bacon, chive, brava sauce, "alioli")	9

COLD STARTERS

Strawberry "gazpacho" with mozzarella pearls	13,50
Tomato, tuna belly, onion and Kalamata olives salad	13,50
Tender sprouts salad with vine peach, Parmesan and cheese and nuts	14
Burratina with roasted aubergine, pistachio pesto and tomato confit	14
Cod "esqueixada" (typucal Catalan-style cod salad)	15
Salmon and avocado tartar with mustard vinaigrette	14,50

"We work with long fermentation organic bread made of natural yeast dough, with freshly ground spelt flour originating from l'Espiga d'Or" (by Jordi Morera). Cost: 1'80€ p/p.

HOT STARTERS

Smoked and glazed aubergine with miso and cane honey, tatziki and papadum	13
Sauteed vegetables Km0 with prawns and a touch of romesco (catalan sauce)	16
Free range fried eggs with potatoes and Burgos black pudding	12,50
Traditional cannelloni	14,50

RICES AND FIDEUÀ

Seafood Paella (mín. 2 people)	21,50 /p.p
Seafood soupy rice (mín. 2 people)	23 /p.p
Fideuà (noodles) with clams and "allioli" (mín. 2 people)	21,50 /p.p

TRADITIONAL FISHING

Grilled croaker with seasonal vegetables	21,50
Donostiarra-style croaker with potatoes and onions	21,50
Cod "a la llauna" with Santa Pau beans	23,50
Cod with "samfaina"	23,50
Baked wild sea bass with potatoes and onion (optional Donostiarra-style)	29,50
Stewed monkfish in "suquet" (traditional catalan stew), with clams, potatoes and red shrimp	28

OUR MEATS

Roasted poussin with sausages	17,50
Veal cheek in red wine sauce	18
Catalan-style sweet lamb with rosemary potatoes and roasted carrots	24
Crispy Iberian suckling pig with apple compote and glazed shallots	24,50
Veal fillet "D.O. Galicia" (160g), confit "piquillo) peppers and herb mustard	28,50
Veal entrecote "D.O. Galicia" (280gr) with millefeuille crispy potato, Padrón peppers and Café de Paris butter	25,50