



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	17
Stew meat and Iberian ham croquettes	2,90 /piece
Fried squid rings (half portion -80gr- or portion -160gr-)	9,5/19
Galician-style octopus (90 gr)	18
Prawns with garlic, with or without chilli peppers (with or without spicy)	16,50
Cod fritters (6 pieces)	14,50
Steamed cockles (300 gr)	19
Steamed mussels	12
Marinara-style mussels	14
Casa Vilella "patatas bravas" (almonds, bacon, chive, brava sauce, "alioli")	9

COLD STARTERS

Tomato, tuna belly, onion and Kalamata olives salad	13,50
Tender sprouts salad with pomegranate, Feta cheese and Kalamata olives	14
Burratina with roasted aubergine, pistachio pesto and tomato confit	15
Cod "esqueixada" (typical Catalan-style cod salad)	15,50
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. (please let us know if you are not interested in).

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)	17
Free range fried eggs with potatoes and Burgos black pudding	12,50
Traditional cannelloni	15
Fish soup	18

RICES AND FIDEUÀ

Seafood Paella (min. 2 people)	22,50 /p.p
Seafood soupy rice (min. 2 people)	24 /p.p
Fideuà (noodles) with clams and "allioli" (min. 2 people)	22 /p.p
Creamy rice with pork ribs, mushrooms and black sausage (min. 2 people)	24 /p.p

TRADITIONAL FISHING

Grilled croaker with seasonal vegetables	22
Donostiarra-style croaker with potatoes and onions	22
Cod "a la llauna" with Santa Pau beans	25
Red tuna tataki with "ajoblanco" and remoulade sauce	28
Baked wild sea bass with potatoes and onion (optional Donostiarra-style)	30
Stewed monkfish in "suquet" (traditional catalan stew) with clams, potatoes and red shrimp	28

OUR MEATS

Traditional tripe with "cap i pota"	17
Oxtail in red wine sauce	19
Roasted poussin with sausages	19
Catalan-style sweet lamb with rosemary potatoes and roasted carrots	26
Crispy Iberian suckling pig with apple compote and glazed shallots	26
Galician veal fillet (160g), confit "piquillo" peppers and millefeuille crispy potato	31
Galician veal entrecote (280gr) with millefeuille crispy potato and Padrón peppers	31