

Can Pasquet

M A S I A R E S T A U R A N T

WEEKEND MENU

STARTER: Toasted bread with aioli 1€/person

M A I N C O U R S E

- Salad with tuna, anchovies and sardines 🐟
- Salad with walnut and grilled goats cheese 🥛 🥜
- Assortment of cheese with salad 🥛
- Assorted sausages with salad 🥛
- Toast with roasted vegetables and anchovies 🌿 🐟
- Grilled asparagus with romesco sauce 🥜
- Grilled vegetables with goat cheese 🥛 🥜
- Homemade cannelloni (Beixamel or tomato sauce) 🌿 🥛
- Mushroom cannelloni 🌿 🥛
- Catalonian broad bean
- Stuffed aubergines 🌿 🥜
- Snails in sauce 🥜
- Tripe with sauce
- Potatoes from Olot stuffed with meat 🌿

S E C O N D C O U R S E

Grill with garnish to choose from:

- White sausage, black sausage, beef steak, chicken, rabbit, secret, lamb (sup. 4€) o beef steak (sup. 5€)
- Grilled meat: whit sausage, black sausage, bacon and lamb (sup. 4€)
- Pork cheeks with mushrooms 🥜
- Trotters with sauce 🥜
- Escalope of veal with garnish 🌿 🥜 🥚
- Croquettes with garnish 🌿 🥚 🥛 🥜
- Breaded squid with garnish 🦑 🥚
- Cod au gratin with tomato confit and garlic mousseline 🌿 🥛 🐟
- Squid fishing (sup. 2€) 🦑
- Grilled cuttlefish with garnish 🌿 🥜

D E S S E R T

- Fresh fruit
- Catalan cream 🌿 🥚 🥛
- Homemade egg flan with cream 🥚 🥛
- Artesan yogurt with berry jam 🥛
- Vanilla ice cream with cream and hot chocolate 🌿 🥛
- Músic amb moscatell 🥜
- Honey and cottage cheese 🥛

Price: 25€

INCLUDES: firts, main course and dessert. One bottle of water and wine (red or white Clot d'Encis) for 4 persons
Does not include bread and drinks | VAT included | Menus are not shared
Maximum group 12 persons



Gluten



Gluten free



Soya



Dairy



Egg



Nuts



Fish



Moluscs



Crustaceans