

## WE DO TRADITIONAL CATALAN CUISINE

### SOME APPETIZIERS TO ENJOY

- Homemade toast grillé 1,60
- Traditionally prepared cold meats 9,75/150 gr - 19,50/300 gr
- Anchovies from l'Escala salted with pepper and extra virgin olive oil (1 piece) 2,80
- Raw red onion from Figueres au "cop de puny" 5,00
- Homemade marinated anchovies with garlic and parsley (5 pieces) 5,50
- Veal tongue with vegetable vinaigrette 4,50
- Russian salad with tuna belly, anchovies and olives 6,50
- Fried cod with spicy aioli 12,80
- Homemade croquettes (1 piece) 1,80



### SALADS AND COLD ENTRÉES

- Seasonal green salad "ben parida" with pickles 8,20
- Salad of Manchego cheese, walnuts, apple, toast and mustard vinaigrette 10,50
- Tomato salad, onion au "cop de puny", tuna belly, anchovies, olives and "piparres" 12,80
- "Esqueixada" of raw cod, tomato, escarole, olives, beans "del ganxet" and romesco 12,80
- Pickled chicken salad with herbs and vegetables 11,80
- Pig's trotter carpaccio, Iberian pork shoulder, pine nuts and herbs vinaigrette 11,50
- Grilled "escalivada" with aubergine, onion, pepper, potato and garlic 10,50



\*Flat bread toast at the moment 1,60



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*We love using locally-sourced products and we love the farmer who produces them and brings them to our table even more. At Bell-lloc, we are friendly and spontaneous, well, in short, we are family.*

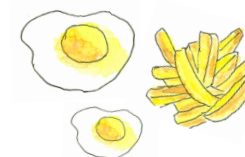
### HOT ENTRÉES

- Fried small anchovies Andalusian style with mild aioli (300 gr) 10,50
- Grilled green asparagus and Tou dels Til·lers cheese gratin and Iberian pork shoulder 12,80
- Charcoal-grilled "Gírgola de castanyer" mushroom with garlic and parsley, onion and bacon 12,50
- Sautéed "fesolets de l'ull ros" with catalan sausage as grandfather Venanci ate 8,20
- Macaroni with roast catalan sausage, onion and natural tomato sauce 9,50
- Cannelloni traditional with roast meat au gratin (3 pieces) 12,50
- Snails "a la llauna" with "picadillo", tomato and aioli (40 pieces) 10,80  
(70 pieces) 17,90  
(120 pieces) 28,00



### FREE CHICKEN EGGS

- Fried eggs with good French fries 8,50
- with grilled bacon 12,50
- with "perol" meat 10,80
- with Iberian pork shoulder 13,50
- Eggs "cabrejats" with spicy chorizo, green pepper and chilli 11,50



## FISH AND SHELLFISH FROM COSTA BRAVA FISH MARKETS

Small red prawn from Palamós sautéed with garlic and parsley (200 gr) s/m

Small Norway lobster from Palamós sautéed and well spiced (250 gr) s/m

Sautéed small cuttlefish "brutesca" style with garlic and parsley (150 gr) 15,80

Charcoal-grilled octopus, roast potato, spicy paprika oil and mild aioli 23,00

Grilled Angler fish with garlic and parsley ou with garlic and chilli pepper 19,50

"Cim i tomba" of ray fish. It's like a suquet with "aioli negat" 18,50

Cod al pil-pil (cooked with oil, chilli and garlic) with tomato and grilled pepper 18,50



## STEWs *traditional stews all made at home*

Sea and mountain of chicken, pig's trotters, and Norway lobsters 17,80

"Fricandó" of veal from Girona with salted mushrooms 16,50

Roasted pork cheek with vegetables, rosemary, thyme and good French fries 12,50

Roasted chicken, rabbit and sausage done with a lot of patience 17,80

"Cap i pota" made with veal, chickpeas and spicy chorizo 13,50

## SAUCES

Romesco 1,80

Homemade aioli 1,80



## CHARCOAL-GRILLED

Entrecote of veal from Girona with good French fries (350 gr) 19,50

Beef tenderloin with garlic, parsley and good French fries 13,80

Chicken with roasted potatoes, garlic and herbs 9,50

Baked chicken with herbs, garlic, pepper and lemon 11,50

Rabbit farmers with aioli, roasted potatoes, garlic and herbs 11,50

Lamb ribs with good French fries (4 pieces) 18,50

Kid goat ribs in batter with roasted potatoes, garlic and herbs 17,50

Charcoal-grilled shoulder of kid goat with good French fries 25,50

Roasted lamb kidneys in its fat, well peppered (3 pieces) 13,80

Duroc pork sausage with black pepper and beans "del ganxet" 9,50

Duroc pork bacon well spiced with beans "de l'ull ros" 9,80

Charcoal-grilled "minister" pig's trotter with beans "del ganxet" 11,50

Assorted grilled meat: chicken, rabbit, sausage, chorizo and lamb 18,50



## WE WOULD LIKE TO WARN FANCY PEOPLE!

*We are a restaurant that aims to share tradition at the table. The only fireworks you will see will be when you taste our home-made croquettes; the only explosions found here will be those linked to the memories of your grandmothers' cooking and the only modernity that you will be able to see will be that of young people drinking house wine from a "porrón".*



## DESSERTS

Strawberries with their juice and vanilla cream 5,50

Natural pineapple with fresh mint 5,50

Cottage cheese with honey or jams 5,00

Homemade egg flan with cream 4,80

Catalan caramelized custard cream 4,80

Catalan caramelized custard cream with red fruits compote 5,50

Lemon cream with meringue 4,80

"Xaco" Colonel: lemon sorbet with sparkling wine and vodka 6,00

Assortiment of ice creams and sorbets 4,50

Catalan: nougat ice cream with ratafia and cracknels 5,00

Borratxo" of rum with yolk and vanilla chantilly 5,00

Chocolate truffles 5,50

Biscuit glacé with hot chocolate, as always 5,50

Bread and sugar cake with anise and hot chocolate (10 minutes) 6,00

Omelette surprise flambé with cointreau 6,00

Cheesecake with cinnamon ice cream and roast apple compote 6,00

Nuts and dried fruits with "porró" of muscatel 5,00



### TO MATCHED THE DESSERTS

Grenache from l'Empordà



17,60



3,50

Muscatel from l'Empordà

14,40

3,30

Grenache from l'Empordà Mas Llunes Ambre

20,80

4,20

Ratafia Russet

4,10

## SPARKLING WINES



Torelló Tradicional Brut Nature - CORPINAT  
*Macabeu, Parellada i Xarel·lo*

28,60

Torelló Costa Brava Brut Reserva - CORPINAT  
*Macabeu, Parellada i Xarel·lo*

26,60

Prima Vides Brut - D.O. Cava  
*Macabeu, Parellada i Xarel·lo*

17,50

3,70

Privat Reserva Brut Nature - D.O. Cava  
*Xarel·lo, Macabeu i Parellada*

19,50

Anna de Codorniu Brut Rosé - D.O. Cava  
*Pinot Noir i Chardonnay*

21,10

Raventós i Blanc de Nit Rosat - D.O. Cava  
*Xarel·lo, Macabeu, Parellada i Monastrell*

28,70

Sabaté i Coca Gran Reserva Brut Nature - D.O. Cava  
*Xarel·lo i Macabeu*

31,40

Recaredo Terrers Gran Reserva Brut Nature - D.O. Cava  
*Xarel·lo i Chardonnay*

31,20

Andre Clouet Gran Reserva Brut - A.O.C. Champagne  
*Pinot Noir*

48,60

Bollinger Especial Cuvee Brut - A.O.C. Champagne  
*Pinot Noir, Chardonnay i Meunier*

63,50