

• • • **S N A C K I N G   A N D   S H A R I N G** • • • • •

- ✂ *Pan de coca* (flat bread) with tomato and virgin olive oil **€4.00**
- ✂ “Marin Carretero” acorn-fed Iberian ham (serving or half serving) **€25.00 - €12.50**
- ✂ 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* **€9.50**
- ✂ Stew croquettes **€2.50 per unit**
- ✂ Cod fritters **€14.00**
- ✂ Prawns with garlic, with or without chilli pepper **€16.50**
- ✂ Burratina with sundried tomato pesto, curly endive, green apple and Mediterranean vinaigrette **€16.50**
- ✂ Slow-cooked foie gras with pistachios, quince jelly and croutons **€18.00**
- ✂ Marinated salmon, avocado, lemon marmalade, hazelnuts and fresh cheese with dill **€17.00**
- ✂ Hare pâté, cocoa and black chanterelle mushrooms cake with caramelized pine nuts and candied orange **€17.50**

• • • **F I R S T   C O U R S E S** • • • • •

- ✂ Baby leaf salad with Parmesan cheese, candied chestnuts and pomegranate **€15.00**
- ✂ Roast scarlet shrimp with pig’s snout and ear terrine, and chickpea hummus **€19.00**
- ✂ Sous-vide organic egg, Parmentier potatoes, mushrooms and “perol” (pot cooked) sausage **€16.50**
- ✂ Sautéed seasonal vegetables with prawns, a touch of *romesco* sauce and olive oil **€16.50**
- ✂ Leek and coconut milk cream soup, wild salmon eggs, smoked eel and pickles **€17.50**
- ✂ Pot roast cannelloni with Comté cheese béchamel **€16.50**



CASA VILELLA  
HOTEL-RESTAURANTE-SITGES

• • • **R I C E   D I S H E S   A N D   N O O D L E S** • • • • •

- ✂ Milanese-style rice with Iberian bacon **€21.00**
- ✂ Sitges-style rice **€22.00**
- ✂ Seafood paella with shore squid (2 pax min.) **€22.50**
- ✂ *Fideuà* (noodles) with clams and *all i oli* (2 pax min.) **€21.50**

• • • **F I S H   D I S H E S** • • • • •

- ✂ Bluefin tuna tataki, mango, avocado, Ponzu sauce and crunchy rice **€27.00**
- ✂ Sous vide cod loin with chickpea cream, spinach, sobrasada (Majorcan sausage) and honey **€21.00**
- ✂ Meagre with veggies, Iberian ham, shallot foam and tapenade **€24,00**
- ✂ Scallops with smoked Iberian bacon, celery purée, salmon eggs, citrus fruit and truffle **€24.50**

• • • **M E A T   D I S H E S** • • • • •

- ✂ Crunchy Iberian suckling pig with apple compote and meat stock **€23.50**
- ✂ Duck magret, pistachios, grapes, raspberries and beetroot **€25.00**
- ✂ PDO Galicia beef tenderloin (160g), Parmentier, "piquillo" peppers and herb mustard **€28.00**
- ✂ PDO Galicia veal entrecote (280g) with gratin dauphinois, *Padrón* peppers and Café de Paris butter **€24.00**
- ✂ Iberian pork jowl and Dry Aged beef meatballs with fried sweet potato and seasonal mushrooms **€23.50**

"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€ p/p.