



CASA VILELLA
HOTEL-RESTAURANTE-SITGES

• • • **S N A C K S & B I T E S , A N D T O S H A R E** • • • • •

- ✂ *Pan de coca* (flat bread) with tomato and virgin olive oil **€3.70**
- ✂ PDO Guijuelo acorn-fed Iberian ham (serving or half serving) **€20.00 - €10.00**
- ✂ 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* **€8.50**
- ✂ Stew croquettes **€2.20 per unit**
- ✂ Cod fritters **€13.00**
- ✂ Prawns with garlic, with or without chilli pepper **€16.50**
- ✂ Tender shoots salad, with caramelized pear, *Gorgonzola* cheese and walnuts **€14.00**
- ✂ Foie gras mi-cuit served on puff pastry with carrot jam, pistachios and raspberries **€19.00**
- ✂ Battered *calçots* (tender onions) with *Idiazabal* cheese cream and truffle **€15.00**
- ✂ Crunchy pig's snout terrine, scallop, hummus and herb mayonnaise **€17.50**
- ✂ Toasted cauliflower and leek cream soup, Vilanova red prawn, crunchy Iberian bacon and grey mullet eggs **€17.00**
- ✂ *Escudella*: typical Catalan soup with meat stuffed *galets* (a type of pasta) **€16.50**
- ✂ Salmon marinade served with lemon marmalade, avocado, yogurt and algae toast **€17.00**
- ✂ Roasted meat stuffed cannelloni with truffle bechamel and parmesan cheese **€17.00**
- ✂ Burrata with sun-dried tomato pesto, olive tapenade, Granny Smith apple and basil oil **€16.50**
- ✂ Sautéed seasonal vegetables with prawns, a touch of *romesco* sauce and olive oil **€16.00**

• • • **O U R R I C E D I S H E S** • • • • •

- ✂ Rice dish with free-range chicken, pork rib and artichokes **€21.00**
- ✂ Creamy rice with cuttlefish, pork sausage and razor clams **€20.00**
- ✂ Seafood paella with shore squid (2 pax min.) **€22.00**
- ✂ *Fideuà* (noodles) with clams and *all i oli* (2 pax min.) **€21.00**

