

• • • **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 cheese with organic tomatoes , with Mediterranean vinaigrette dressing , rocket and chive oil **€16.50**
- ✂ Slow-cooked foie gras with pistachios, quince jelly and croutons **€18.00**
- ✂ Andalusian style calamari with *tonkatsu* mayonnaise and lime **€15.00**
- ✂ Steamed mussels with coconut, red curry and ginger **€15.00**

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

- ✂ Organic tomato salad with Figueras onion , vineyard peach, avocado and parmesan cheese shavings **€16.00**
- ✂ *Coca* (flat bread) topped with roast beef, smoked cheese, tomatoes, olives, pine seeds and rocket **€16.50**
- ✂ Courgette cannelloni stuffed with cod *brandada*, kimchi mayonnaise, salmon eggs and braised onions **€15.50**
- ✂ Sautéed seasonal vegetables with prawns, a touch of *romesco* sauce and olive oil **€16.50**
- ✂ Cherry and beetroot *gazpacho* with smoked sardine, cottage cheese and basil granita **€17.00**
- ✂ Sautéed *linguine* with calamari, rustic butifarra sausage, mushrooms and roast juice **€17.00**



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 • • • • •

- ✂ Creamy rice with Vilanova prawns, asparagus and Idiazábal cheese **€23.50**
- ✂ Rice with free-range chicken ,cuttlefish ,calamari ,mussels and vegetables **€21.50**
- ✂ 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 • • • • •

- ✂ Spicy red tuna tartar with fried organic egg and *Carasau* bread **€25.00**
- ✂ Sous vide cod loin with potato foam, vegetables, orange and peach and black *butifarra* sausage **€21.50**
- ✂ Wild meare with roast pepper ,black olive mayonnaise and chruncy cereal bread **€23.50**
- ✂ Scallops with tuber and root crop cream, peas, Iberian ham, Parmesan cheese and roast juice **€24.00**

• • • M E A T D I S H E S • • • • •

- ✂ Crunchy Iberian suckling pig with apple compote and meat stock **€23.50**
- ✂ Sous vide lamb with roast aubergine, *Ras el Hanout*, yogurt and bacon and pine seed oil **€22.50**
- ✂ PDO Galicia beef tenderloin (160g), confit pataoes, "piquillo peppers, herb mustard and truffle butter **€28.00**
- ✂ PDO Galicia veal entrecote (280g) with gratin dauphinois, *Padrón* peppers and *chimichurri* sauce **€24.00**

"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.