

## APPETIZERS

Olives served in a house dressing	2,95
La Botiga fried potatoes with spicy sauce	4,20
Gorgonzola and walnut croquettes	4,60
Acorn-fed Iberian ham croquettes	4,60
Foie gras and apple bonbons	5,15
l'Escala anchovies	5,55
Cone of fried artichokes	5,40
Acorn-fed Iberian ham	10,10
Coca bread with tomato	1,90

## SALADS

Young leaf salad with apple vinaigrette	4,00
Caesar salad	5,25
Tomato and atura cheese skyscraper with olive purée	4,90
Maresme tomato tartar with thinly sliced white tuna and onion	5,50
Avocado and king prawn timbale salad with fine tartare	6,20
Spinach salad with goat cheese and tomato vinaigrette	6,20

## STARTERS

Cream of courgette soup with Greek yoghurt and pumpkin seeds	4,50
Baked penne with cheese	5,10
Fried eggs with French fries and Iberian ham	5,75
Open omelette with acorn-fed Iberian ham and bread with tomato	5,75
Traditional potato tart with curly endives and olives	5,70
Crunchy shrimp "coca" with olive tapenade	6,00
Fresh pasta parcels filled with provolone and served with pumpkin and parmesan sauce	6,95
Grilled seasonal vegetables with virgin olive oil and salt flakes	6,95
Aubergine parcels with goat cheese and rosemary oil	7,35
Homemade cannelloni	7,65

## RICE DISHES

Mushroom risotto	8,10
Mountain rice with Catalan sausage, mushrooms and vegetables	8,25
Fideuá (noodle paella)	9,10
Fish and seafood paella	10,60

## MEAT DISHES

La Botiga meatballs with asparagus, potatoes and mushrooms	8,10
Garlic chicken with mushrooms and French fries	8,25
Homemade beef burger with super-chips and La Botiga's ketchup	9,90
Homemade beef burger with goat cheese	10,30
Beef medallions with melted brie	10,30
Slow-cooked country chicken stuffed with brie and served with foie gras sauce	10,60
Round of beef with a "fricandó" meat sauce and wild mushrooms	10,80
Barbecued beef entrecôte with a touch of sesame salt and French fries	12,30
Chicken and king prawn brochette with soy mayonnaise and potato confit	12,50
Veal tenderloin with French fries and a bowl of salad	16,20

## FISH DISHES

Grilled squid surprise	10,30
Grilled sea bream with aubergine and mascarpone cream	10,90
Grilled tuna with diced avocado and tomato	11,10
Scallop and prawn brochette with wok fried rice and vegetables	12,65
Baked cod "a la llauna" with golden potato rounds	13,05

## DESSERTS

"Nocilla": Dark chocolate spread cupcake coulant	4,20
"Torras": Death by chocolate with lemon sauce	4,20
"Il Caffè": Homemade Frangelico and coffee sponge tiramisu	4,20
"Maizena": Catalan crème brûlée with a "cargunyoli Barretina" (biscotti-style biscuit)	4,20
"Galletas María": Crushed Maria biscuits, cream and garden strawberries with biscuit ice cream	4,20
"Tigretón & Hero": Chocolate sponge cake with cream, chocolate shavings and Hero strawberry marmalade	4,20
Natural yoghurt with lemon confit and crunchy fruit	4,20
Citrus sorbet trio	4,20
Seasonal fresh fruit salad	4,20