STARTERS

Pumpkin cream soup with bread croutons and toasted pumpkin seeds.

Green bean salad with sliced tomato, Iberian ham, and foie gras shavings.

Zucchini "coca" (flatbread) with confit tomatoes and Borredà cheese.

Spaghetti with porcini mushroom sauce and parmesan cheese.

Stuffed eggplant with vegetables, bechamel sauce and gratin cheese.

MAINS

Salmon with vegetable vinaigrette and green asparagus.

Grilled squid with "samfaina" (Catalan vegetable ratatouille).

Catalan-style chicken with dried apricots and pine nuts.

Catalan beef stew with mushrooms (fricandó).

Lentils with apple, coconut and curry.

**For special diets, the dishes can be adapted to your reuquirments .*

La Garriga de Castelladral ★★★★

DESSERTS

Assortment of Catalan cheeses "Cal Cantaré" with toasted bread and artisan jam.

Apple Tarte Tatin with vanilla ice cream.

"Fake lemon": lemon mousse with a sponge cake center.

Chocolate coulant with nut cream and vanilla ice cream.

Yogurt mousse with red berries coulis or passion fruit coulis.

Seasonal fruit.

"La Garriga" Menu: €43/person.
***Half menu option: €33/person.**

La Garriga de Castelladral ★★★★

CHILDREN'S MENU

STARTERS

Macaroni with homemade tomato sauce and parmesan cheese.
Fried eggs with french fries and Iberian ham.
Sesonal vegetables cream.

MAIN COURSE

Grilled fresh white fish with vegetables.
Grilled chicken breast with home fries or chips.
Organic pork sausage with basmati rice and soya.

DESSERTS

Ice cream scoop (chocolate, vanilla, strawberry, ...).
Dark chocolate brownie.
Seasonal Fruit.

Complete children's menu: 18 € Starter + Main Course + Dessert

Half children's menu: 12 € 1 children course + Dessert

La Garriga de Castelladral ★★★★

Our chef offers you a mediterranean cuisine, where fresh, local and ecological products have the main importance. Even some of the products that you will taste come from our organic vegetable garden.

We are passionate about discovering small local suppliers, knowing their projects and using their products in our kitchen. We believe that the final quality of each dish is the sum of the care and talent of all the people who have made it possible... from the land to the table.

We hope you enjoy with all your senses...