

# el pla

restaurant

★  
**TOP**  
DISHES

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MINI CROQUETTES  
CUTTLEFISH  
IN INK

SLOW-COOKED  
SHOULDER  
OF LAMB

**TRINXAT**  
DE LA CERDANYA



IT'S A  
**SNAIL**

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**SNAILS**  
A LA GORMANDA

BEEF ENTRECÔTE  
EN TAGLIATA



LET'S START A FIRE!

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# GIRONA BEEF ENTRECÔTE

# TO SHARE

<b>PATATAS BRAVAS</b> WITH CHISTORRA, SPICY ROMESCO AND ROASTED-GARLIC AIOLI	5.25	<b>FRIED EGGS BROKEN ON CHIPS</b> WITH IBERICO HAM	8.75
<b>MUSSELS:</b> A LA MARINERA, STEAMED OR CHARGRILLED	9.75	★ <b>MINI ROAST-CHICKEN CROQUETTES</b> (EIGHT UNITS PER SERVING)	6.25
 <b>PADRON PEPPERS</b> WITH FLEUR DE SEL	4.00	★ <b>MINI CROQUETTES OF BABY CUTTLEFISH IN INK</b> (EIGHT UNITS PER SERVING)	6.90
<b>CONFIT ARTICHOKE HEARTS</b> WITH FRIED EGG AND HAM SHAVINGS	6.95	<b>CRUNCHY WHITE GLASS SHRIMP</b> WITH A TOUCH OF SPICE	7.25
<b>PALAMÓS ANCHOVIES</b> WITH TOMATO-RUBBED BREAD	12.95	<b>BATTERED CALAMARI RINGS</b>	8.95
★ <b>RUSSIAN SALAD</b> WITH TUNA BELLY, MAYONNAISE FOAM, GREEN-OLIVE DUST AND BREADSTICKS	5.95	<b>IBERICO HAM</b> WITH TOMATO-RUBBED BREAD	14.25
		 <b>RUSTIC TOMATO-RUBBED BREAD</b> WITH VIRGIN OLIVE OIL (PRICE PER SERVING)	2.95

BREAD

1.10



TOMATO-RUBBED BREAD

2.50

GLUTEN FREE BREAD

1.35

# SALADS

<b>GARDEN SALAD</b> WITH BOILED EGG AND TUNA	5.95	 <b>CHARGRILLED OYSTER MUSHROOMS</b>	5.95
<b>SALAD WITH GOAT CHEESE,</b> GRANOLA, MANGO AND HONEY-SOYA VINAIGRETTE	6.70	 <b>CHARGRILLED SEASONAL VEGETABLES</b> WITH ROMESCO SAUCE	7.95
<b>SPINACH SALAD</b> WITH BACON, MUSHROOMS, PARMESAN CHEESE AND HONEY VINAIGRETTE	6.40	★ <b>SNAILS A LA GORMANDA</b>	11.95
★ <b>XATONADA</b> (SALAD WITH ESCAROLE, COD, BLACK OLIVES AND ROMESCO SAUCE)	6.95	<b>CHARGRILLED ESCALIVADA WITH GOAT CHEESE ON TOAST</b>	7.95

## NO SHORTAGE OF HOMEMADE SAUCES

 <b>ROASTED GARLIC AIOLI</b>	0.80
 <b>ROMESCO</b>	1.50
 <b>SPECIAL CHIMICHURRI</b>	1.20

# SLOW FIRING

## TOP STARTER



## TRINXAT DE LA CERDANYA

(CABBAGE, POTATO AND PORK)  
WITH POACHED EGG AND  
BLACK CHANTERELLES

7.95

# CHACORAL GRILLED MEAT

WITH PLA-STYLE POTATO GARNISH

<b>CHARGRILLED FREE-RANGE CHICKEN</b> (1/4)	8.95	<b>IBERICO PORK FILLET</b>	12.70
★ <b>PITU FREE-RANGE CHICKEN</b> MARINATED AND CHARGRILLED (1/2)	12.50	<b>PREMIUM HOUSEMADE BURGER</b> (200gr)	9.90
<b>FARMERS' BOTIFARRA SAUSAGE</b> WITH BLACK PEPPER	8.25	★ <b>BEEF ENTRECÔTE</b> WITH ROSEMARY SALT	15.50
<b>CHARGRILLED PIG'S TROTTERS</b>	7.95	<b>CHARGRILLED GIRONA LAMB RIBS AND CUTLETS</b>	16.50
<b>CHARGRILLED FLANK STEAK</b>	10.95	<b>CHARGRILLED DUROC PORK CHEEKS</b>	10.95
<b>CHARGRILLED IBERICO PORK SKEWER</b>	12.90	★ <b>ASSORTED CHARGRILLED MEATS</b> (FLANK STEAK, BOTIFARRA SAUSAGE, CHICKEN AND LAMB)	18.95

## TRADITION

## FISH

<b>CANNELLONI WITH ROASTED MEAT</b> AND PORCINI BÉCHAMEL	9.25	<b>CHARGRILLED GILT-HEAD BREAM</b> WITH ASPARAGUS AND CHIVE OIL	14.75
<b>MEATBALLS WITH CUTTLEFISH AND SHRIMP</b> WITH ALMOND AND CHOCOLATE PICADA SAUCE	9.75	<b>COD AU GRATIN WITH PEARS</b> AND SLICED ROASTED POTATOES	15.25
<b>TENDER BEEF STEW</b> WITH SEASONAL MUSHROOMS	11.95	<b>SUQUET MONKFISH STEW</b> WITH CLAMS AND POTATOES	13.75
★ <b>SLOW-COOKED SHOULDER OF LAMB</b> WITH FRIED SLICED POTATOES	24.50	★ <b>GILT-HEAD BREAM CHARGRILLED WHOLE ON A SKEWER</b> WITH TOMATO-RUBBED BREAD	14.50
<b>FISH SOUP</b> WITH THIN TOAST ROUNDS AND ROUILLE	6.90		

## EMPORDÀ RICE DISHES

<b>PAELLA MIXTA MEAT AND FISH</b> (MINIMUM TWO SERVINGS, PRICE PER SERVING)	13.20	<b>TRUFFLED RICE WITH PORCINI, BOTIFARRA SAUSAGE AND SEASONAL VEGETABLES</b>	13.20
★ <b>EMPORDÀ BLACK RICE WITH CUTTLEFISH AND SNOW PEAS</b> (MINIMUM TWO SERVINGS, PRICE PER SERVING)	13.55	<b>FIDEUÀ DE BARRACA DE S'ALGUER</b> WITH CALAMARI, CLAMS AND AIOLI (MINIMUM TWO SERVINGS, PRICE PER SERVING)	11.25

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.

★ RECOMENDED 🌱 VEGAN DISHES

# DESSERTS

<b>CATALAN CREAM</b>	<b>3.95</b>
<b>LA FAGEDA YOGHURT</b> WITH CONFIT RED BERRIES	<b>4.95</b>
<b>HOUSEMADE EGG FLAN</b> WITH CARAMEL AND FRESHLY WHIPPED CREAM	<b>3.90</b>
<b>PINEAPPLE CARPACCIO</b> WITH VANILLA-CARAMEL ICE CREAM	<b>4.95</b>
<b>CHOCOLATE, BREAD, OIL AND SALT</b>	<b>4.80</b>
★ <b>XUIXO FLAMBÉ</b> FRIED PASTRY FILLED WITH CUSTARD	<b>4.90</b>
<b>WARM APPLE TART</b> WITH CINNAMON AND CRÈME ANGLAISE	<b>4.25</b>
★ <b>NOUGAT CHEESECAKE</b>	<b>4.95</b>
<b>HAZELNUT COULANT</b> WITH DARK CHOCOLATE ICE CREAM	<b>4.95</b>
★ <b>EL PIJAMA DEL PLA</b>	<b>4.95</b>
<b>WAFER WITH CHEESE MOUSSE</b> AND RED BERRIES	<b>4.45</b>
<b>TIM BAON</b> (NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE SAUCE)	<b>4.50</b>
<b>CLEOPATRA VERRINE</b> (VANILLA ICE CREAM, CHOCOLATE SAUCE, CATALAN CREAM AND WHIPPED CREAM)	<b>4.90</b>
<b>HOUSEMADE ICE CREAMS AND SORBETS</b> FROM OUR KITCHEN	<b>3.95</b>
<b>IRISH COFFEE</b>	<b>5.75</b>



## SWEET DESSERT WINE GLASSES

**OPORTO RUBY**  
REAL COMPANHIA VELHA **3.75**

**MOSCATEL**  
ALVEAR FINO **2.95**

**PEDRO XIMENEZ**  
CONDE DE LA CORTINA **3.50**

# *el pla* *restaurant*



**PITU FREE-RANGE CHICKEN**  
MARINATED AND CHARGRILLED (1/2)



YOU CAN'T MISS

# **PITU FREE-RANGE**

CHICKEN MARINATED AND CHARGRILLED