

GIRONA

# BLANC

EST. 2003

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## SNACKS

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★ "BLANC-STYLE" PATATAS BRAVAS	5.20	VEGGIE GYOZAS 	6.95
HUMMUS DUO 	5.95	with strawberry kimchi and crunchy kale	
with chickpea and beetroot with papadum		FRIED EGGS BROKEN ON CHIPS	8.25
COD FRITTERS	5.95	with Iberico ham shavings	
with cream of spinach, raisins and toasted pine nuts		CONFIT LEEK	8.95
PRAWN AND SCALLOP CROQUETTE	2.20	date and bacon quiche	
(each)		IBERICO HAM	14.50
TWICE-COOKED ARTICHOKEs	6.70	with tomato-rubbed coca bread	
with runny yolk and ham shavings		ANDALUSIAN-STYLE BREADED CALAMARI	8.25
IBERICO HAM CROQUETTE	1.90	TOMATO-RUBBED COCA BREAD 	2.20
(each)		BREAD	1.10

## LIGHT STARTERS

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★ SPINACH SALAD	5.70	★ PRAWN CARPACCIO	11.95
with courgettes, bacon, Parmesan, crunchy bread and pine nut vinaigrette		with avocado, trout roe and soy dressing with sesame oil	
GREEN SALAD	4.95	QUINOA BOWL 	6.20
with boiled egg and tuna in oil		with orange, prunes, walnuts and lime vinaigrette	
ORGANIC CREAMY PUMPKIN SOUP	5.90	GOAT CHEESE SALAD	7.75
with vanilla-marinated prawns and sprouts		with mango, honey vinaigrette and granola	
TRADITIONAL GAZPACHO (SEASONAL) 	5.75	CAESAR SALAD	6.95
★ MILLEFEUILLE WITH AUBERGINE	5.95	with crispy chicken, bacon, Parmesan and special dressing	
cream cheese and honey-soy vinaigrette		★ TOMATO AND MANGO TARTARE	10.25
CHARGRILLED FRESH VEGETABLES 	7.95	with buffalo burrata	
with romesco sauce			

 VEGAN DISHES

★ RECOMMENDED

VAT INCLUDED

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE, PLEASE LET OUR STAFF KNOW.

## OUR PASTA AND RICE

### SPAGHETTI VONGOLE

with artichokes

10.40

### ROAST-MEAT CANNELLONI

with black chanterelles

9.95

### ROASTED-VEGGIE RAVIOLI

with housemade tomato soffrito, black olives, soya sprouts and basil

9.90

### SEAFOOD RICE SOCARRAT WITH CANNED SEAFOOD AND SHRIMP

12.70

### TRUFFLED PORCINI RISOTTO

with Parmesan cloud and portobello mushrooms

11.90

### BLACK RICE WITH TINNED CUTTLEFISH AND NOTES OF AIOLI

12.20

## MEAT

### CHICKEN TIKKA MASALA

with Indian rice

9.70

### ★ VITELLO TONNATO

with capers and toast rounds

10.25

### CHICKEN BREAST

with fine herbs and grilled vegetables

8.95

### ★ THAI RED CURRY

with Iberico pork sirloin and jasmine rice

9.95

### VEGGIE BURGER

with housemade guacamole and chips

11.90

### 100% GIRONA BEEF BURGER

with morel mushroom sauce and chips

11.95

### BEEF ONGLET

with café de Paris butter

12.90

### ★ SPICY BEEF TARTARE

with whole-grain mustard ice cream and crackers

11.90

### SLOW-COOKED BEEF CHEEKS

with toasted brioche, chocolate-wine sauce and watercress salad

13.90

### ROASTED DUCK MAGRET

with red-berry sauce and parmentier

13.60

### BEEF ENTRECÔTE TAGLIATA

with chips and rosemary salt

14.95

## FISH

### GRILLED CALAMARI

with teriyaki glaze and marinated courgette

11.40

### ★ COD AU GRATIN

with honey-rosemary aioli

13.95

### GRILLED SALMON SUPREME

with courgettes and black chanterelles

13.95

### BABY OCTOPUS COOKED IN ONION

with a hint of spice, crushed potatoes and lemon aioli

10.95

### ★ TUNA TATAKI

with fresh seaweed salad and fresh mango

13.90

### TUNA BELLY

with soya escabeche, pearl onions and snow peas

14.75

### SUQUET MONKFISH STEW

with picada sauce

13.95

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★ RECOMMENDED

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## DESSERTS

*A favourite of our most loyal diners*



**TIM BAON 4,95**

nougat ice-cream with catalan cream and chocolate sauce

<b>Chocolate cookie</b> with vanilla ice cream and more chocolate	<b>3.90</b>	<b>Pineapple carpaccio</b> with vanilla ice cream	<b>4.95</b>
<b>Profiteroles filled with freshly whipped cream and chocolate sauce</b>	<b>3.90</b>	★ <b>Gran's egg flan</b> with cream and caramel	<b>3.25</b>
★ <b>Lemon meringue verrine</b> with lemon sorbet, whipped cream, lemon curd and meringue	<b>4.95</b>	<b>Carrot cake with cinnamon</b> ginger and cheese mousse with carrot coulis	<b>4.95</b>
<b>Xuixo</b> fried pastry filled with custard flambéed in rum	<b>4.90</b>	<b>Hazelnut coulant</b> with dark chocolate ice cream	<b>5.95</b>
<b>Greek-yoghurt sponge</b> raspberry sorbet and confit red berries	<b>4.95</b>	<b>Irish coffee</b>	<b>5.75</b>
<b>Red berry cheesecake</b>	<b>5.95</b>	"Julianillo" mini version of Irish coffee	<b>3.90</b>
<b>"Crema catalana Sant Josep"</b>	<b>4.65</b>		

VAT INCLUDED

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**HOW HAS BEEN YOUR EXPERIENCE WITH US?**

*We'd love to hear from you!*

