



APPETIZERS

Tatin of foie and apple

Flavored aubergine with smoked cabbage sardine "Niguri" with marinated bonito Garrotxa
cow tartare with toast Prawn ravioli and mushrooms

Roast croquettes

Price: 16 € / person

Assortment of shepherd's cheeses with their varieties of breads, jams and quince -
7€/person

ENTRIES

Mint bean salad with ham - 11 € / person

Peas and broad beans with cod tripe and egg sausage with truffle - 12 € /person Candied
and creamy artichokes with Iberian ham - 12 € / person

Endives with Glaüc cheese, Cespià walnuts, pear and orellana - 9 € Bundles of cod brandy
with spinach and black garlic pil-pil - 12 €

MAIN DISHES

XL cannelloni with truffled béchamel - 14 € / portion "Tournedó" of pork foot with prawns -
15 € / portion Beef tail yarrow with foie and trumpets - 16 € / portion

Roasted thigh of Ripollès lamb with crust of herbs and nyámeres and rovellons contitats -
16 € / portion

My mother's Lent cod, raisins from Malaga, poached egg and spinach - 17 € / person

Dumb, unemployed, with pears, foie and rancid wine - 16 € / person

NOTES

These are dishes with seasonal products and therefore vary depending on the time of year.
There is no minimum order. Transport included.

Reservations: at least 2 days in advance.

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