

TO GET STARTED...

2. Goat cheese salad au gratin with vinaigrette Dijon mustard and cream of balsamic vinegar. 10,45
100. Salmon tartare with mango, avocado, seaweed salad, old mustard and honey. 12,65
103. Quinoa salad with brunoise of vegetables, cheese, black olive sand and soy mayonnaise. 10,45
11. Cannelloni with fresh pasta of spinach, raisins&pine nuts in Parmesan&tomato. 8,25
 106. Hummus cannelloni wrapped in aubergine on almond parmesan. 10,45
 5. Varied salad with tuna and basil oil. 8,25
 105. Grilled green asparagus with romesco. 10,45
 14. Chicken noodle soup. 7,50
 7. Mixed green salad. 8,25
12C. Spaghetti carbonara. 8,25
12B. Spaghetti Bolognese. 8,25
 2V. Spaghetti with Vegetables. 8,25
 7A. Gazpacho. 7,50

PAELLA

| | SHELLFISH | MIXED MEAT & FISH | VEGETABLE |
|----------|-----------|-------------------|-----------|
| 2 people | 45 € | 32 € | 32 € |
| 3 people | 60 € | 45 € | 45 € |
| 4 people | 72 € | 55 € | 55 € |

THE MEATS

18. Grilled meat with allioli. (chicken, lamb, rabbit, sausage and veal). 16,50
 17. Magret of duck to the fruits of the forest & potatoes with skin & vegetables. 17,20
 20. Grilled rabbit with allioli, chips and sautéed vegetables. 9,90
 19. Grilled lamb with chips and sautéed vegetables. 10,50
 15. Turnedó of beef to the mustard of Dijon. 18,60
 21. "Botifarra" (large Catalan pork sausage) with chips & white beans. 7,50
 16. Grilled entrecôte. 18,60

THE FISHES

24. Supreme of grilled salmon with couscous and teriyaki sauce. 15,50
 23. Supreme of cod with vegetables and green pil-pil. 16,50
 22. Squid sautéed with garlic and parsley. 16,50
 25. Grilled cuttlefish with garlic and parsley. 15,50

COMBINED DISHES

- LA CATEDRAL** : Salad, tomato, chips, egg and chicken. 8,80 €
SANT FELIU : Salad, tomato, chips, egg, bacon and hot dog. 8,80 €
COSTA BRAVA : Salad, tomato, chips, egg and pork tenderloin. 8,80 €
ELS 4 RIUS : Salad, tomato, chips, and chicken schnitzel. 8,80 €
MEDITERRANI : Salad, tomato, chips, egg and burger. 8,80 €
SANT NARCÍS : Salad, tomato, chips, egg and Veal steak. 8,80 €
TRAMUNTANA : Fried scrambled eggs with potato and "chorizo". 8,80 €
GERUNDA : Fried eggs and chips. 6,50 €

LA PIZZA

35. Marguerite. 7,90
 39. Hawaiian ham and pineapple. 8,90
 36. Cooked ham and cheese. 8,90
 37. Tuna and cheese. 8,90
 38. Of four cheeses. 9,80

COLD SANDWICHES (bread with tomato)

78. Iberic ham. 6,50
 83. Cooked York ham. 3,90
 80. Fuet (Catalan dry cured pork sausage). 3,90
 79. Tuna. 3,90
 81. Cheese. 3,90

HOT SANDWICHES

84. Loin of pork "MAXI"
 (+cheese +onion +tomato +lettuce and mayonnaise): 5,50
 85. Hamburger "MAXI"
 (+cheese +onion +tomato +lettuce and mayonnaise): 5,50

- 86A. Ham omelette. 4,50
 86B. Cheese omelette. 4,50
 86C. Spanish omelette. 4,50
 92. Plain omelette. 3,90
 87. Grilled "Botifarra". 4,50
 88. Grilled loin of pork. 4,50
 89. Hamburger. 3,90
 93. Hot dog. 3,70
 90. Toasted ham and cheese. 3,90
 91. Bacon. 3,90

SUPPLEMENTS

- + lettuce: 0,40 €.
 + tomato: 0,40 €.
 + onion: 0,40 €.
 + mayonnaise: 0,50 €.
 + allioli: 0,70 €.
 + cheese: 0,70 €.
 + french fries: 1,70 €.

VEGAN

V.A.T. included // +0.20 € outside

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THE COLD "TAPAS"

48. "Escalivada". (Onion, eggplant and baked pepper). 4,95
 52. 6 Anchovies marinated with garlic and parsley. 4,20
 49. Candied artichokes from Navarra. 4,95
 50. "Manchego" semi-cured cheese. 4,95
 42. Iberian ham. 7,50
 108. Olives with "mojo picón". 3,50
 53. Toast peasant's bread with tomato and garlic. 3,50
 54. Toast peasant's bread with tomato. 3,20

THE HOT "TAPAS"

65. Beef ravioli of wonton wrappers dough & drops of "Málaga" wine. 5,40
 64. Fritters in its own cod sauce with "Allioli" (garlic mayonnaise). 5,40
 72. Fresh champignons sautéed (pan-fried) with garlic and parsley. 4,50
 73. Chicken wings and drumsticks marinated and fried. 4,20
 63. "Botifarra" (large Catalan pork sausage) with "allioli". 5,50
 71. Homemade omelette with potatoes and onion. 4,50
 59. Fresh clams on the grill. 9,80
 57. Small quid Andalusian style. 10,90
 74. Meatballs rich in soy protein with tomato sauce. 4,20
 61. Squid rings in batter. 9,00
 58. 6 Grilled prawns. 9,80
 62. "Padrón" peppers. 6,00
 55. Octopus in Galician style, with paprika and salt "Maldon". 14,50
 60. Steamed Mussels. 9,50
 75. "Patatas bravas" (potatoes with spicy sauce). 4,00
 69. Croquettes. 5,00
 76. "Choricillos" spicy spanish sausage. 4,20

| VINS / VINOS | tipus | D.O. | € |
|--------------------------|---------|------------------|---------------------|
| Marqués de Riscal | reserva | Rioja | 28,50 |
| Viña Albina | reserva | Rioja | 24,50 |
| Luis Cañas | criança | Rioja | 21,90 (50cl: 16,90) |
| Marqués de Cáceres | criança | Rioja | 18,90 |
| Cune | criança | Rioja | 17,95 |
| Ribera del Duero | criança | Ribera del Duero | 17,90 |
| Perlada 3 Finques | jove | Empordà | 17,90 |
| Sinols | criança | Empordà | 17,90 |
| Sangre de Toro | jove | Catalunya | 15,95 (37cl: 9,95) |
| Rioja de la Casa | criança | Rioja | 16,90 |
| Navarra | criança | Navarra | 15,90 |
| Ribera del Duero | jove | Ribera del Duero | 15,90 (37cl: 9,95) |
| Veremat | criança | Empordà | 15,90 |
| La Mancha | criança | La Mancha | 14,50 |
| Veremat | jove | Empordà | 13,50 |
| Rioja de la Casa | jove | Rioja | 13,50 |
| Terra Alta | jove | Terra Alta | 13,50 |
| Espolla 1931 | jove | Empordà | 12,90 |
| De la casa | jove | Catalunya | 8,90 (50cl: 4,50) |
| Faustino VII tempranillo | jove | Rioja | 37cl: 9,95 |

| ROSATS | D.O. | € |
|---------------------|-----------|--------------------|
| Marqués de Cáceres | Rioja | 16,90 |
| Cresta Rosa (Aguja) | Empordà | 15,95 |
| Torres de Casta | Catalunya | 15,95 (37cl: 9,95) |
| René Barbier | Catalunya | 15,95 |
| Lambrusco Frizzante | Italia | 9,90 |
| De la casa | Catalunya | 8,90 (50cl: 4,50) |

| BLANCS | D.O. | € |
|----------------------------|-------------|--------------------|
| Albariño | Rias Baixas | 18,95 |
| Marqué de Riscal "Verdejo" | Rueda | 18,90 |
| Marqués de Cáceres | Rioja | 18,90 |
| Marqués d'Allella | Alella | 18,90 |
| Sinols | Empordà | 17,90 |
| Viña Sol | Catalunya | 16,95 (37cl: 9,95) |
| Blanc Pescador (Aguja) | Empordà | 16,95 |
| Verdejo de la Casa | Rueda | 13,50 |
| Espolla 1931 | Empordà | 12,90 |
| De la casa | Catalunya | 8,90 (50cl: 4,50) |

VI a COPES VINO a COPAS

- De la casa 2,20
 La Mancha (criança/crianza) 3,30
 Ribera del Duero (jove/joven) 2,70
 Ribera del Duero (criança/crianza) 3,30
 Empordà (jove/joven) 2,70
 Empordà (criança/crianza) 3,30
 Rioja (jove/joven) 2,70
 Rioja (criança/crianza) 3,30
 Rueda "Verdejo" blanc/blanco 2,70
 Navarra (criança/crianza) 3,30

CAVA

- De la casa Brut 13,50
 Anna de Codorniu 17,50
 Raimat 17,50
 Mont-Ferrant Brut 19,00
 Copa Cava 3,50

APERITIVUS APERITIVOS

- Vermut 2,75
 Campari 4,00
 Pernod 4,00
 Pastis Ricard 4,00
 Aperol 4,00
 Aperol Spritz 6,00
 Xerès / Jerez 2,75
 Oporto 2,75
 Moscatell 2,75
 Sangria Copa 4,50
 Sangria 1 Litre 13,00
 Tisana Cava Copa 5,50
 Tisana Cava 1 Litre 14,50
 "Mojito" 6,50
 "Caipirinha" 6,50

VEGAN

I.V.A. inclòs // +0.20 € a terrassa

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MENU

1 er. plat à choisir

Melon au jambon

VEGAN
 "Gazpacho"

Salade de quinoa, chou frisé e lentilles à la vinaigrette aux fruits secs.

Spaghetti Bolognese

Avocat farci avec salade au thon

Cannellonis de pâtes fraîches farcies à la brandade de morue à l'ail confit et béchamel al pilpil

2 e. plat à choisir

Surlonge de bœuf à la sauce "Pedro Ximenez", pomme de terre cuite à la peau et asperges vertes. (+ 4 €).

Sole à la meunière et légumes sautés. (+2€)

Timbale de boeuf confit au fromage "Idiazábal" gratiné à Porto et légumes en tempura

Viande de poulet panée avec de la laitue, des tomates et des pommes de terre frites.

Butifarra aux haricots secs et des frites.

VEGAN
 Crujiburger d'épinards, raisins secs, pignons de pin, à la citrouille et aux champignons sautés à l'ail et au persil.

First dish to choose

Melon with ham

VEGAN
 "Gazpacho"

Quinoa, kale and lentil salad with dried fruit vinaigrette.

Spaghetti Bolognese

Avocado stuffed with salad with tuna

Fresh pasta cannelloni stuffed with cod brandade with garlic confit and bechamel al pilpil

Second dish to choose

Beef sirloin with "Pedro Ximenez" sauce, cooked potato with skin and green asparagus. (+ € 4).

Sole with meunière and sautéed vegetables. (+2€)

Beef timbale confit with "Idiazábal" cheese au gratin in Porto and vegetables in tempura

Chicken meat breaded with lettuce, tomato and fried potatoes.

Butifarra with haricot beans and french fries.

VEGAN
 Crujiburger spinach, raisins, pine nuts, flax and pumpkin with mushrooms sautéed with garlic and parsley.

+ pain, 1 boisson, 1 dessert // + bread, 1 drink, 1 dessert

T.V.A. include // V.A.T included

+1 € OUTSIDE

16 €

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