

*la masia*

## **Restaurant**

Lunch and dinner

## **Drinks and wines**

## **Desserts**

## **Children's menu**

## **Vegan**



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## Meals

IF YOU HAVE ANY FOOD ALLERGY PLEASE ASK OUR STAFF



OPTIONAL GLUTEN FREE, PLEASE ASK OUR STAFF

### STARTERS

**POTATOES WITH BRAVA SAUCE AND CURRY SAUCE**  
8,00 €

**FRIED CALAMARI WITH GREEN PEPPERS**  
11,80 €

**MUSSELS À LA MARINIÈRE**  
11,00 €

**RED PRAWN WITH GARLIC**  
16,80 €

**IBERIAN HAM WITH "PA DE VIDRE" (FLATBREAD)**  
18,70 €

**GRILLED NATURAL VEGETABLES**  
9,50 €

**CHICKEN FINGERS WITH CHEESE SAUCE**  
10,90 €

**BEEF CARPACCIO WITH PARMESAN CHEESE WITH PIZZA BREAD**  
12,90 €

**SALMON MARINATED WITH MANGO VINAIGRETTE**  
13,90 €

**GRILLED PRAWNS WITH BLACK SALT**  
13,80 €

**CAESAR SALAD**  
9,80 €  
*Mixed lettuce, chicken, croutons, parmesan cheese and Caesar sauce.*

**FRESH SEASONAL SALAD**  
10,10 €  
*Lettuce Hearts, mezclum salad mix, red endive, cherry tomato, quail eggs, anchovies, tuna, asparagus.*

**GOAT CHEESE SALAD**  
10,50 €  
*Goat cheese salad with caramelized apple.*

**QUINOA SALAD WITH VEGETABLES**  
9,70 €  
*Quinoa, lentils, tomato, black olives, apple and walnuts.*

### MAIN DISHES

**COD FILLET WITH NATURAL RATATOUILLE**  
16,40 €

**MONKFISH AND MUSSELS CASSEROLE WITH ROMESCO**  
19,50 €

**MONKFISH & PRAWN SKEWER SERVED WITH HAZELNUTS AND VINAIGRETTE**  
18,90 €

**BAKED HAKE SUPREME WITH IBERIAN HAM CREAM**  
16,40 €

**GRILLED SOLE SERVED WITH VEGETABLES**  
20,90 €

**GRILLED SALMON WITH GARNISH**  
15,90 €

**SHOULDER OF LAMB CONFIT**  
19,50 €

**BEEF FILLET**  
22,80 €

**GRILLED FISH AND SHELLFISH PLATTER**  
22,90 €

**TURBOT WITH TOMATO CONFIT AND GARLIC SAUCE**  
17,90 €

**CHICKEN SKEWER**  
11,00 €

**GRILLED LAMB**  
17,50 €

**SIRLON STEAK**  
18,50 €

**BEEF FILLET**  
23,90 €

**PEPPER SAUCE  
MUSHROOM SAUCE  
BLUE CHEESE SAUCE  
WINE SAUCE**

**ANGUS SPECIAL BURGER (200GR)**  
15,20 €  
*Sesame seed bun, lettuce, brie cheese, onion, bacon and beef burger.*

### RICES AND PASTA

**CHICKEN RICE WITH VEGETABLES (MIN. 2 PAX | PRICE PER PAX)**  
13,30 €

**BLACK NOODLES WITH CUTTLEFISH (MIN. 2 PAX | PRICE PER PAX)**  
14,20 €

**MIXED PAELLA (MIN 2 PAX | PRICE PER PAX)**  
16,30 €

**RICE À LA MARINIÈRE (MIN 2 PAX | PRICE PER PAX)**  
16,90 €

**MONKFISH AND PRAWN PAELLA (MIN. 2 PAX | PRECIO POR PAX)**  
17,90 €

**SEÑORITO RICE (MIN. 2 PAX)**  
17,90 €

**RICE IN BROTH WITH LOBSTER**  
22,50 €

**RICE WITH PEAS, MUSHROOMS, PEPPERS AND TEXTURED SOY (MIN. 2 PAX)**  
13,30 €

**SPAGHETTI / MACARONI**  
10,90 €

**SAUCES TO CHOOSE:  
BOLOGNESE, PESTO,  
CARBONARA, NEAPOLITAN  
AND ARRABIATA.**

**MEAT LASAGNE 'AU GRATIN'**  
11,80 €

**NOODLE WOK, HEURA AND CRISPY WITH TERIYAKI SAUCE**  
13,30 €

**RIGATONI WITH CUTTLEFISH AND CARMELIZED ONIONS**  
11,20 €

**RIGATONI WITH SANFAINA AND VEGAN CHEESE**  
11,10 €

### PIZZA

**MARGARITA**  
11,00 € (30 cm) – 9,00 € (23 cm)  
*Tomato sauce and mozzarella*

**VEGETAL**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Artichoke, mushrooms, courgette, red pepper, onion, tomato sauce and mozzarella*

**SALAMI**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Salami, tomato sauce and mozzarella*

**BACON**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Bacon, Emmental, tomato sauce and mozzarella*

**BARBACOA**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Mozzarella, barbecue sauce and tomato sauce*

**DIAVOLA**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Pepperoni, mushrooms, peppers, olives, tomato sauce, mozzarella*

**TUNA**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Tuna, tomato sauce and mozzarella*

**TROPICAL**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Cooked ham, pineapple, tomato sauce and mozzarella*

**CAPRICCIOSA**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Mushrooms, ham, peppers, olives, tomato sauce and mozzarella*

**CALZONE**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Egg, mushrooms, ham, tomato sauce and mozzarella*

**4 SEASONS**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Tomato, mozzarella, mushrooms, artichokes, ham, black olives*

**PEPPERONI**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Pepperoni, tomato sauce and Mozzarella*

**4 CHEESES**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Parmesan, emmental, roquefort, mozzarella, tomato sauce*

**PROSCIUTTO**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Ham, tomato sauce and mozzarella*

**CAMBRILS PARK**  
12,90 € (30 cm) – 10,90 € (23 cm)  
*Roquefort, Parmesan, cured ham, tomato sauce and mozzarella*

**PIZZA VEGGIE CAMBRILS PARK**  
12,90 €  
*Artichoke, mushrooms, courgette, red and green pepper, onion, tomato sauce and vegan mozzarella.*

**BURRATA & PESTO**  
15,90 €  
*Tomato sauce, mozzarella, burrata, pesto, rocket, cherry tomato and parmesan*

**SMOKED SALMON**  
15,90 €  
*Tomato sauce, cream cheese, smoked salmon, arugula and capers*

### IRISH SPECIALTIES

**FISH AND CHIPS WITH MUSHY PEAS AND TARTARE SAUCE**  
10,10 €

**FRIED COD WITH CHIPS, BACON AND VEGETABLES**  
16,00 €

**CHICKEN CURRY WITH CHIPS AND RICE**  
11,30 €

**PORK RIBS WITH BARBECUE SAUCE, POTATOES, BACON AND VEGETABLES**  
15,90 €

**BAKED POTATOES WITH CHEESE SAUCE**  
8,20 €

**GRILLED WHISKY SHRIMP**  
13,80 €

### BREAD

**BREAD**  
1,00 €

**GLUTEN FREE BREAD**  
1,00 €

**PA DE VIDRE (4 UTS.)**  
3,00 €



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## Drinks and wines

### WHITE WINE

**VIÑA SOL 3/8**  
7,30 €  
Chardonnay  
D.O. CATALUNYA

**AUZELLS**  
15,00 €  
Chardonnay, Albariño, Müller Thurgau, Riesling,  
Macabeu, Sauvignon Blanc, Muscat  
D.O. COSTERS DEL SEGRE

**BANCAL DEL BOSQ BLANC**  
16,20 €  
Garnatxa blanca  
D.O. MONTSANT

**VESPRES BLANC**  
16,30 €  
Garnatxa blanca  
D.O. MONTSANT

**EL FANIO**  
17,70 €  
Xarel·lo  
D.O. PENEDES

**VITIS**  
14,30 €  
Xarel·lo, Subirat Parent, Muscat  
D.O. PENEDES

**LES BRUGUERES**  
20,80 €  
Garnatxa Blanca  
D.O.Q. PRIORAT

**ARTIGAS BLANC**  
26,30 €  
Macabeu, Pedro Ximénez, Garnatxa Blanca  
D.O.Q. PRIORAT

**EL PERRO VERDE**  
15,20 €  
Verdejo  
D.O. RUEDA

**ENATE**  
15,60 €  
Gewürztraminer  
D.O. SOMONTANO

**CLOT D'ENCÍS**  
11,00 €  
Garnacha Blanca  
D.O. TERRA ALTA

**CHARDONNAY**  
14,20 €  
Chardonnay  
D.O. TARRAGONA

**AUCALÀ BLANC**  
15,10 €  
Garnatxa blanca  
D.O. TERRA ALTA

**ELS AMELERS**  
19,40 €  
Garnatxa blanca  
D.O. TERRA ALTA

**MONTENOVO GODELLO**  
15,50 €  
Godello  
D.O. VALDEORRAS

**JARDÍN LUCÍA 19**  
18,80 €  
Albariño  
D.O. Rias Baixas

### ROSÉ WINE

**DE CASTA**  
11,90 €  
Garnatxa Negra, Samsó  
D.O. CATALUNYA

**DE CASTA 3/8**  
6,70 €  
Garnatxa Negra, Samsó  
D.O. CATALUNYA

**TREPAT ROSAT**  
16,00 €  
Trepat  
D.O. CONCA DE BARBERA

**OCTUBRE ROSAT**  
14,00 €  
Samsó, Garnatxa Negra  
D.O. MONTSANT

**AUGUSTUS ROSAT**  
13,90 €  
Cabernet Sauvignon, Merlot  
D.O. PENEDES

**CLOT D'ENCÍS**  
11,00 €  
Garnatxa Negra, Syrah  
D.O. TERRA ALTA

### RED WINE

**PETIT PITTACUM**  
13,50 €  
Mencia  
D.O. BIERZO

**VILOSELL**  
16,50 €  
Cabernet Sauvignon, Garnatxa Negra, Merlot,  
Sirà, Tempranillo  
D.O. COSTERS DEL SEGRE

**LINDES DE REMELLURI  
LABASTIDA**  
18,00 €  
Garnatxa Negra, Morastell, Tempranillo  
D.O. LA RIOJA

**CUNE CRIANZA 3/8**  
8,30 €  
Tempranillo, Garnatxa Negra, Samsó  
D.O. LA RIOJA

**MINERAL DEL MONTSANT**  
16,20 €  
Garnatxa Negra, Samsó  
D.O. MONTSANT

**ACÚSTIC**  
18,90 €  
Garnatxa Negra, Samsó  
D.O. MONTSANT

**LES SORTS VINYES VELLES**  
20,40 €  
Samsó  
D.O. MONTSANT

**JASPI MARAGDA**  
18,50 €  
Sirà, Samsó, Garnatxa Negra  
D.O. MONTSANT

**MAS DE LES MORERES**  
18,10 €  
Cabernet Sauvignon, Samsó, Garnatxa Negra  
D.O. MONTSANT

**PAS CURTEI**  
18,70 €  
Cabernet Sauvignon, Samsó, Merlot  
D.O. PENEDES

**ELS PICS**  
20,10 €  
Cabernet Sauvignon, Garnatxa Negra, Sirà,  
Samsó  
D.O.Q. PRIORAT

**ARTIGAS NEGRE**  
24,30 €  
Cabernet Sauvignon, Samsó, Garnatxa Negra  
D.O.Q. PRIORAT

**LLUM D'ALENA**  
19,80 €  
Garnatxa, Samsó  
D.O.Q. PRIORAT

**PETIT MAS SINÈN**  
19,40 €  
Garnatxa, Samsó, Sirà, Cabernet, Merlot  
D.O.Q. PRIORAT

**VIÑA SASTRE CRIANZA**  
23,80 €  
Tempranillo  
D.O. RIBERA DEL DUERO

**FIGUEIRO 12**  
21,90 €  
Tempranillo  
D.O. RIBERA DEL DUERO

**VIZCARRA**  
18,50 €  
Tempranillo  
D.O. RIBERA DEL DUERO

**SOLIMAR**  
11,20 €  
Cabernet Sauvignon, Merlot  
D.O. TARRAGONA

**L'ARLEQUÍ**  
16,80 €  
Cabernet Sauvignon, Merlot, Samsó  
D.O. TARRAGONA

**JUAN GIL 4 MESES**  
12,60 €  
Monastrell  
D.O. JUMILLA

**PRIMA**  
15,80 €  
Garnatxa Negra, Tinta de Toro  
D.O. TORO

### CAVA

**BOLET RESERVA BRUT  
NATURE**  
15,80 €

**ANNA DE CODORNIU  
BENJAMIN**  
7,30 €

**ANNA DE CODORNIU  
RESERVA**  
16,30 €

**TERRERS BRUT NATURE  
GRAN RESERVA**  
22,50 €

**IMPERIAL BRUT**  
22,60 €

### CHAMPAGNE

**ROSE BRUT RERSERVA**  
16,70 €

**BRUT IMPERIAL MOET  
CHANDON**  
40,00 €

### COCKTAILS

**MOJITO**  
7,70 €  
Rum, sugar, mint and Sprite (soda).

**MOJITO DE FRESA**  
8,00 €  
Strawberry, rum, sugar, mint and Sprite (soda).

**MOJITO DE FRUTOS DEL  
BOSQUE**  
8,00 €  
Berries, rum, sugar, mint and Sprite.

**MOJITO DE MARACUYÁ**  
8,00 €  
Passion fruit, rum, sugar, mint and soda

**ROYAL**  
8,00 €  
Rum, lime, sugar, berries and cava (sparkling  
wine)

**LOVE ON THE BEACH**  
7,60 €  
Vodka, peach liqueur, cranberry juice and  
orange juice

**CAIPIRINYA**  
7,60 €  
Cachaça, brown sugar, lime and Sprite (soda)

**PIÑA COLADA**  
7,60 €  
Rum, coconut purée and pineapple juice

**TOM COLLINS PUERTO DE  
INDIAS**  
8,00 €  
Puerto de Indias Gin, lemon juice, sugar and  
Sprite (soda)

**MOSCOW MULE**  
8,00 €  
Vodka, lime, sugar and ginger beer.

**LONG ISLAND**  
8,00 €  
Rum, gin, vodka, tequila, triple sec and cola

### ALCOHOL-FREE COCKTAIL

**MOJITO**  
6,00 €  
Sugar, lime, mint, apple juice and Sprite

**MOJITO FRESA**  
6,30 €  
Strawberry, sugar, lime, mint and Sprite

**MOJITO FRUTOS DEL  
BOSQUE**  
6,30 €  
Berries, sugar, lime, mint and Sprite

**MOJITO MARACUYÁ**  
6,30 €  
Coconut syrup and pineapple juice

**PIÑA COLADA**  
5,20 €  
Pineapple juice, peach juice, orange juice and  
a hint of pomegranate

**SAN FRANCISCO**  
5,20 €  
Pineapple juice, peach juice, orange juice and  
a hint of pomegranate

**PINK PANTHER**  
5,20 €  
Pineapple juice, coconut syrup and strawberry

### BEERS

**GLASS ESTRELLA**  
2,50 €

**PINT ESTRELLA**  
3,50 €

**ALCOHOL FREE ESTRELLA**  
2,70 €

**GLUTEN FREE ESTRELLA**  
3,20 €

**BUDWEISER**  
3,70 €

**HEINEKEN**  
3,70 €

**MAGNERS**  
4,90 €

**CORONITA**  
3,90 €

**VOLL DAMM**  
3,00 €

### DRINKS

**CACAO LAT (CHOCOLATE  
MILK SHAKE)**  
2,90 €

**SPARKLING WATER**  
1,80 €

**AQUARIUS LEMON**  
2,90 €

**TRINA ORANGE**  
2,70 €

**BLACK CURRANT JUICE**  
2,20 €



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# Desserts

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## DESSERTS

**CRÈME BRÛLÉE**

5,90 €

**NOCILLA CALZONE WITH ICE CREAM**

7,20 €

**FRESH FRUIT SALAD WITH TANGERINE SORBET**

6,00 €

**CARAMEL COATED FRENCH TOAST WITH CUSTARD**

7,20 €

**SEMIFREDDO PRALINÉ**

6,10 €

**BROWNIE**

6,70 €

**LEMONADE SORBET**

5,80 €

**MANGO SORBET**

5,80 €

**TIRAMISU WITH CRISPY BISCUIT**

7,50 €

**CHOCOLATE COULANT WITH VANILLA ICE CREAM**

6,80 €

**COPA TURRÓN**

7,50 €

*Nougat ice cream and cream.***COPA VARIADA CON NATA**

7,60 €

*Chocolate, vanilla and strawberry ice cream with cream.***COPA DINAMARCA**

7,40 €

*Vanilla ice cream, chocolate sauce and cream.***LEMONADE SLUSHIE & MANGO SLUSHIE**

7,50 €



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# Children's menu

## CHILDREN'S MENU

### MAIN DISH

MENU NUMBER 1  
CHICKEN NUGGETS  
7,90 €

MENU NUMBER 2  
VEAL BURGUER  
7,90 €

MENU NUMBER 3  
COATED OR GRILLED CHICKEN  
ESCALOPE  
7,90 €

MENU NUMBER 4  
COATED OR GRILLED HAKE FILLET  
7,90 €

MENU NUMBER 5  
FRIKANDEL  
7,90 €

MENU NUMBER 6  
¾ ROASTED CHICKEN  
7,90 €

MENU NUMBER 7  
CHICKEN CROQUETTES  
7,90 €

MENU NUMBER 8  
MACARONI OR SPAGUETTI  
WITH NAPOLITAN OR BOLOGNESE  
SAUCE  
6,90 €

### SIDE DISH

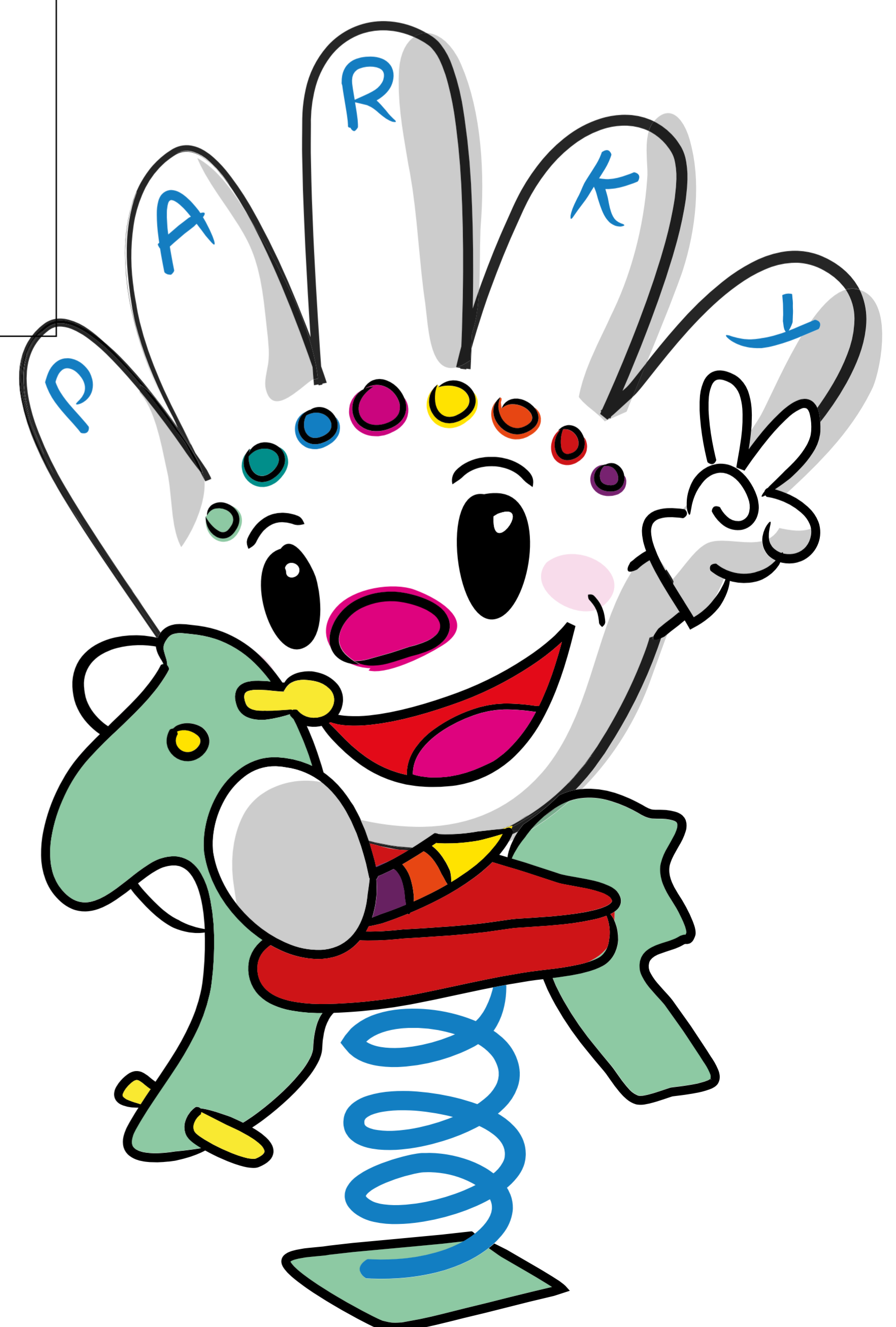
ALL MENUS, EXCEPT FOR MENU  
NUMBER 8, CAN CHOOSE A SIDE DISH:  
CHIPS, WHITE RICE, WHITE RICE WITH  
TOMATO SAUCE, WHITE SPAGHETTIS OR  
SPAGHETTI WITH TOMATO SAUCE.

### DRINKS

ALL MENUS CAN CHOOSE A DRINK:  
JUICE, WATER OR SMALL SOFT DRINK.

### DESSERTS

ALL MENUS CAN CHOOSE A DESSERT:  
SEASONAL FRUIT, YOGURT OR SMALL  
SCOOP OF ICE CREAM IN A TUB.



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## VEGAN

**QUINOA SALAD WITH  
VEGETABLES**

9,70 €  
*(Quinoa, lentils, tomato, black olives, apple and walnuts)*

**HUMMUS WITH CRUDITÉS AND  
PITA BREAD WITH SEEDS**

9,80 €

**GRILLED NATURAL VEGETABLES**

9,50 €

**NOODLE WOK, HEURA AND  
CRISPY WITH TERIYAKI SAUCE**

13,30 €

**RICE WITH PEAS, MUSHROOMS,  
PEPPERS AND TEXTURED SOY  
(MIN. 2 PAX)**

13,30 €

**RIGATONI WITH SANFAINA AND  
VEGAN CHEESE**

11,10 €

**PIZZA VEGGIE CAMBRILS PARK**

12,90 € (30 cm) – 10,90 € (23 cm)  
*Artichoke, mushrooms, courgette, red and green pepper, onion, tomato sauce and vegan mozzarella.*

**VEGGIE BEYOND BURGER WITH  
CARAMELIZED ONION AND  
VEGAN CHEESE**

14,90 €

**BIO VEGAN ICE-CREAM:**

- . COCONUT
- . COCONUT AND CHOCOLATE
- . COCONUT AND STRAWBERRY

3,80 €

