

la masia

Restaurant

Lunch and dinner

Drinks and wines

Desserts

Children's menu

Vegan



[Meals](#)
[Drinks and wines](#)
[Desserts](#)
[Children's menu](#)
[Vegan](#)

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
6,90 €

FRIED CALAMARI WITH GREEN PEPPERS
10,20 €

MUSSELS À LA MARINIÈRE
9,40 €

RED PRAWN WITH GARLIC
14,60 €

IBERIAN HAM WITH "PA DE VIDRE" (FLATBREAD)
16,20 €

GRILLED NATURAL VEGETABLES
8,20 €

CHICKEN FINGERS WITH CHEESE SAUCE
9,90 €

BEEF CARPACCIO WITH PARMESAN CHEESE OVER PIZZA BREAD
10,70 €

SALMON MARINATED WITH MANGO VINAIGRETTE
12,20 €

GRILLED PRAWNS WITH BLACK SALT
12,00 €

SCRAMBLED EGG WITH WILD ASPARAGUS, MUSHROOMS AND PRAWNS
9,60 €

CAESAR SALAD
8,50 €
Mixed lettuce, chicken, croutons, parmesan cheese and Caesar sauce.

FRESH SEASONAL SALAD
8,70 €
Lettuce Hearts, mezclum salad mix, red endive, cherry tomato, quail eggs, anchovies, tuna, asparagus.

GOAT CHEESE SALAD
8,70 €
Goat cheese salad with caramelized apple.

QUINOA SALAD WITH VEGETABLES
8,40 €
Quinoa, lentils, tomato, black olives, apple and walnuts.

MAIN DISHES

COD FILLET WITH NATURAL RATATOUILLE
14,20 €

MONKFISH AND MUSSELS CASSEROLE WITH ROMESCO
17,50 €

MONKFISH & PRAWN BROCHETTE SERVED WITH HAZELNUTS AND VINAIGRETTE
16,60 €

BAKED HAKE SUPREME WITH IBERIAN HAM CREAM
14,20 €

GRILLED SOLE SERVED WITH VEGETABLES
16,50 €

SHOULDER OF LAMB CONFIT
17,30 €

VEAL FILLET WITH WALNUT SAUCE
19,80 €

ROASTED DUCK WITH RED FRUIT SAUCE
15,90 €

GRILLED FISH AND SHELLFISH PLATTER
20,50 €

RICES AND PASTA

CHICKEN RICE WITH VEGETABLES (MIN. 2 PAX | PRICE PER PAX)
11,50 €

BLACK NOODLES WITH CUTTLEFISH (MIN. 2 PAX | PRICE PER PAX)
12,30 €

MIXED PAELLA (MIN 2 PAX | PRICE PER PAX)
14,90 €

RICE À LA MARINIÈRE (MIN 2 PAX | PRICE PER PAX)
15,20 €

TURBOT AND PRAWN PAELLA (MIN. 2 PAX | PRECIO POR PAX)
16,20 €

SEÑORITO RICE (MIN. 2 PAX)
15,50 €

RICE IN BROTH WITH LOBSTER
20,00 €

SPAGHETTI / MACARONI
9,40 €

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

SQUID INK PASTA WITH GARLIC AND RED PRAWN
11,80 €

MEAT LASAGNE 'AU GRATIN'
10,20

NOODLE WOK, HEURA AND CRISPY WITH TERIYAKI SAUCE
11,50 €

RICE WITH PEAS, MUSHROOMS, PEPPERS AND TEXTURED SOY (MIN. 2 PAX)
11,50 €

RIGATONI WITH CUTTLEFISH AND CARAMELIZED ONIONS
9,70 €

RIGATONI WITH SANFAINA AND VEGAN CHEESE
9,60 €

PIZZA

MARGARITA
9,90 € (30 cm) – 8,20 € (23 cm)
Tomato sauce and mozzarella

VEGETAL
11,50 € (30 cm) – 9,40 € (23 cm)
Artichoke, mushrooms, courgette, red pepper, onion, tomato sauce and mozzarella

SALAMI
11,50 € (30 cm) – 9,40 € (23 cm)
Salami, tomato sauce and mozzarella

BACON
11,50 € (30 cm) – 9,40 € (23 cm)
Bacon, Emmental, tomato sauce and mozzarella

BARBACOA
11,60 € (30 cm) – 9,50 € (23 cm)
Mozzarella, barbecue sauce and tomato sauce

DIAVOLA
11,50 € (30 cm) – 9,40 € (23 cm)
Pepperoni, mushrooms, peppers, olives, tomato sauce, mozzarella

ATÚN
11,60 € (30 cm) – 9,50 € (23 cm)
Tuna, tomato sauce and mozzarella

TROPICAL
11,60 € (30 cm) – 9,50 € (23 cm)
Cooked ham, pineapple, tomato sauce and mozzarella

CAPRICHOSA
11,60 € (30 cm) – 9,50 € (23 cm)
Mushrooms, ham, peppers, olives, tomato sauce and mozzarella

CALZONE
11,60 € (30 cm) – 9,50 € (23 cm)
Egg, mushrooms, ham, tomato sauce and mozzarella

4 ESTACIONES
11,60 € (30 cm) – 9,50 € (23 cm)
Tomato, mozzarella, mushrooms, artichokes, ham, black olives

PEPPERONI
11,50 € (30 cm) – 9,40 € (23 cm)
Pepperoni, tomato sauce and Mozzarella

4 QUESOS
11,60 € (30 cm) – 9,50 € (23 cm)
Parmesan, emmental, roquefort, mozzarella, tomato sauce

PROSCIUTTO
11,50 € (30 cm) – 9,40 € (23 cm)
Ham, tomato sauce and mozzarella

CAMBRILS PARK
(30 cm) 11,60 € - (23 cm) 9,50 €
Roquefort, Parmesan, cured ham, tomato sauce and mozzarella

PIZZA VEGGIE CAMBRILS PARK
11,50 € (30 cm) – 9,40 € (23 cm)
Artichoke, mushrooms, courgette, red and green pepper, onion, tomato sauce and vegan mozzarella.

BURRATA I PESTO
14,00 €
Tomato sauce, mozzarella, burrata, pesto, rocket, cherry tomato and parmesan

SALMÓN AHUMADO
14,00 €
Tomato sauce, cream cheese, smoked salmon, arugula and capers

BREAD

BREAD
0,90 €

GLUTEN FREE BREAD
0,90 €

PA DE VIDRE (4 UTS.)
2,60 €

IRISH SPECIALTIES

FISH AND CHIPS WITH MUSHY PEAS AND TARTARE SAUCE
8,70 €

FRIED COD WITH CHIPS, BACON AND VEGETABLES
13,90 €

CHICKEN CURRY WITH CHIPS AND RICE
9,80 €

PORK RIBS WITH BARBECUE SAUCE, POTATOES, BACON AND VEGETABLES
13,60 €

BAKED POTATOES WITH CHEESE SAUCE
7,10 €

GRILLED WHISKY SHRIMP
12,00 €

GRILLED SPECIALITIES

CHICKEN SKEWER
9,50 €

GRILLED LAMB
15,20 €

ENTRECOTE STEAK
16,40 €

BEEF FILLET
20,90 €

ANGUS SPECIAL BURGER (200GR)
13,20 €
Sesame seed bun, lettuce, brie cheese, onion, bacon and beef burger.

VEGGIE BEYOND BURGER WITH CARAMELIZED ONION AND VEGAN CHEESE
12,90 €



[Meals](#)
[Drinks and wines](#)
[Desserts](#)
[Children's menu](#)
[Vegan](#)

Drinks and wines

WHITE WINE

VIÑA SOL 3/8
6,90 €
Chardonnay
D.O. CATALUNYA

AUZELLS
14,20 €
Chardonnay, Albariño, Müller Thurgau, Riesling,
Macabeu, Sauvignon Blanc, Muscat
D.O. COSTERS DEL SEGRE

BANCAL DEL BOSC BLANC
15,40 €
Garnatxa blanca
D.O. MONTSANT

VESPRES BLANC
15,50 €
Garnatxa blanca
D.O. MONTSANT

EL FANIO
15,80 €
Xarel·lo
D.O. PENEDES

VITIS
13,60 €
Xarel·lo, Subirat Parent, Muscat
D.O. PENEDES

LES BRUGUERES
19,80 €
Garnatxa Blanca
D.O.Q. PRIORAT

ARTIGAS BLANC
25,00 €
Macabeu, Pedro Ximénez, Garnatxa Blanca
D.O.Q. PRIORAT

EL PERRO VERDE
14,40 €
Verdejo
D.O. RUEDA

ENATE
14,20 €
Gewürztraminer
D.O. SOMONTANO

SOLIMAR
10,30 €
Macabeu, Muscat d'Alexandria, Sauvignon
D.O. TARRAGONA

CHARDONNAY
13,50 €
Chardonnay
D.O. TARRAGONA

AUCALÀ BLANC
14,30 €
Garnatxa blanca
D.O. TERRA ALTA

ELS AMELERS
18,40 €
Garnatxa blanca
D.O. TERRA ALTA

MONTENOVO GODELLO
14,50 €
Godello
D.O. VALDEORRAS

JARDÍN LUCÍA 19
17,90 €
Albariño
D.O. Rias Baixas

ROSÉ WINE

DE CASTA
10,80 €
Garnatxa Negra, Samsó
D.O. CATALUNYA

DE CASTA 3/8
6,30 €
Garnatxa Negra, Samsó
D.O. CATALUNYA

TREPAT ROSAT
15,20 €
Trepat
D.O. CONCA DE BARBERA

OCTUBRE ROSAT
13,30 €
Samsó, Garnatxa Negra
D.O. MONTSANT

AUGUSTUS ROSAT
13,20 €
Cabernet Sauvignon, Merlot
D.O. PENEDES

SOLIMAR
10,30 €
Merlot, Tempranillo, Garnatxa
D.O. TARRAGONA

RED WINE

PETIT PITTACUM
12,80 €
Mencia
D.O. BIERZO

VILOSELL
15,70 €
Cabernet Sauvignon, Garnatxa Negra, Merlot,
Sirà, Tempranillo
D.O. COSTERS DEL SEGRE

**LINDES DE REMELLURI
LABASTIDA**
17,10 €
Garnatxa Negra, Morastell, Tempranillo
D.O. LA RIOJA

CUNE CRIANZA 3/8
7,90 €
Tempranillo, Garnatxa Negra, Samsó
D.O. LA RIOJA

MINERAL DEL MONTSANT
15,40 €
Garnatxa Negra, Samsó
D.O. MONTSANT

ACÚSTIC
18,00 €
Garnatxa Negra, Samsó
D.O. MONTSANT

LES SORTS VINYES VELLES
19,40 €
Samsó
D.O. MONTSANT

JASPI MARAGDA
17,60 €
Sirà, Samsó, Garnatxa Negra
D.O. MONTSANT

MAS DE LES MORERES
17,20 €
Cabernet Sauvignon, Samsó, Garnatxa Negra
D.O. MONTSANT

PAS CURTEI
17,70 €
Cabernet Sauvignon, Samsó, Merlot
D.O. PENEDES

ELS PICS
18,70 €
Cabernet Sauvignon, Garnatxa Negra, Sirà,
Samsó
D.O.Q. PRIORAT

ARTIGAS NEGRE
22,00 €
Cabernet Sauvignon, Samsó, Garnatxa Negra
D.O.Q. PRIORAT

LLUM D'ALENA
18,80 €
Garnatxa, Samsó
D.O.Q. PRIORAT

PETIT MAS SINÈN
18,40 €
Garnatxa, Samsó, Sirà, Cabernet, Merlot
D.O.Q. PRIORAT

VIÑA SASTRE CRIANZA
21,30 €
Tempranillo
D.O. RIBERA DEL DUERO

FIGUEIRO 12
19,20 €
Tempranillo
D.O. RIBERA DEL DUERO

VIZCARRA
17,60 €
Tempranillo
D.O. RIBERA DEL DUERO

SOLIMAR
10,80 €
Cabernet Sauvignon, Merlot
D.O. TARRAGONA

L'ARLEQUÍ
16,00 €
Cabernet Sauvignon, Merlot, Samsó
D.O. TARRAGONA

JUAN GIL 4 MESES
12,00 €
Monastrell
D.O. JUMILLA

PRIMA
15,00 €
Garnatxa Negra, Tinta de Toro
D.O. TORO

CAVA

**BOLET RESERVA BRUT
NATURE**
15,00 €

**ANNA DE CODORNIU
BENJAMIN**
6,90 €

**ANNA DE CODORNIU
RESERVA**
15,50 €

**TERRERS BRUT NATURE
GRAN RESERVA**
21,40 €

IMPERIAL BRUT
20,00 €

CHAMPAGNE

ROSE BRUT RERSERVA
16,70 €

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

COCKTAILS

MOJITO
7,00 €
Rum, sugar, mint and Sprite (soda).

MOJITO DE FRESA
7,20 €
Strawberry, rum, sugar, mint and Sprite (soda).

**MOJITO DE FRUTOS DEL
BOSQUE**
7,20 €
Berries, rum, sugar, mint and Sprite.

MOJITO DE MARACUYÁ
7,20 €
Passion fruit, rum, sugar, mint and soda

ROYAL
7,20 €
Rum, lime, sugar, berries and cava (sparkling
wine)

LOVE ON THE BEACH
6,90 €
Vodka, peach liqueur, cranberry juice and
orange juice

CAIPIRINYA
6,90 €
Cachaça, brown sugar, lime and Sprite (soda)

PIÑA COLADA
6,90 €
Rum, coconut purée and pineapple juice

**TOM COLLINS PUERTO DE
INDIAS**
7,20 €
Puerto de Indias Gin, lemon juice, sugar and
Sprite (soda)

MOSCOW MULE
7,20 €
Vodka, lime, sugar and ginger beer.

LONG ISLAND
7,20 €
Rum, gin, vodka, tequila, triple sec and cola

ALCOHOL-FREE COCKTAIL

MOJITO
5,40 €
Sugar, lime, mint, apple juice and Sprite

MOJITO FRESA
5,70 €
Strawberry, sugar, lime, mint and Sprite

**MOJITO FRUTOS DEL
BOSQUE**
5,70 €
Berries, sugar, lime, mint and Sprite

MOJITO MARACUYÁ
5,70 €
Coconut syrup and pineapple juice

PIÑA COLADA
4,70 €
Pineapple juice, peach juice, orange juice and
a hint of pomegranate

SAN FRANCISCO
4,70 €
Pineapple juice, peach juice, orange juice and
a hint of pomegranate

PINK PANTHER
4,70 €
Pineapple juice, coconut syrup and strawberry

BEERS

GLASS ESTRELLA
2,20 €

PINT ESTRELLA
3,30 €

ALCOHOL FREE ESTRELLA
2,40 €

GLUTEN FREE ESTRELLA
2,90 €

BUDWEISER
3,30 €

HEINEKEN
3,30 €

MAGNERS
4,40 €

CORONITA
3,50 €

VOLL DAMM
2,70 €

DRINKS

**CACAO LAT (CHOCOLATE
MILK SHAKE)**
2,60 €

SPARKLING WATER
1,60 €

AQUARIUS LEMON
2,80 €

TRINA ORANGE
2,40 €

BLACK CURRANT JUICE
2,00 €



Meals

Drinks and wines

Desserts

Children's menu

Vegan

Desserts

IF YOU HAVE ANY FOOD ALLERGY PLEASE ASK OUR STAFF



OPTIONAL GLUTEN FREE, PLEASE ASK OUR STAFF

DESSERTS

CRÈME BRÛLÉE

5,10 €

NOCILLA CALZONE WITH ICE CREAM

6,20 €

FRESH FRUIT SALAD WITH TANGERINE ICE-CREAM

5,20 €

CARAMEL COATED FRENCH TOAST WITH CUSTARD

6,20 €

SEMIFREDDO PRALINÉ

5,30 €

BROWNIE

5,80 €

LEMONADE SLUSHIE

5,00 €

MANGO SLUSHIE

5,00 €

TIRAMISU WITH CRISPY BISCUIT

6,50 €

CHOCOLATE COULANT WITH VANILLA ICE CREAM

5,90 €

COPA TURRÓN

6,10 €

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

6,40 €

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

5,90 €

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

6,50 €



Meals

Drinks and wines

Desserts

Children's menu

Vegan

Children's menu

CHILDREN'S MENU

MAIN DISH

MENU NUMBER 1
CHICKEN NUGGETS
7,10 €

MENU NUMBER 2
VEAL BURGUER
7,10 €

MENU NUMBER 3
COATED OR GRILLED CHICKEN
ESCALOPE
7,10 €

MENU NUMBER 4
COATED OR GRILLED HAKE FILLET
7,10 €

MENU NUMBER 5
FRIKANDEL
7,10 €

MENU NUMBER 6
¾ ROASTED CHICKEN
7,10 €

MENU NUMBER 7
CHICKEN CROQUETTES
7,10 €

MENU NUMBER 8
MACARONI OR SPAGUETTI
WITH NAPOLITAN OR BOLOGNESE
SAUCE
6,00 €

SIDE DISH

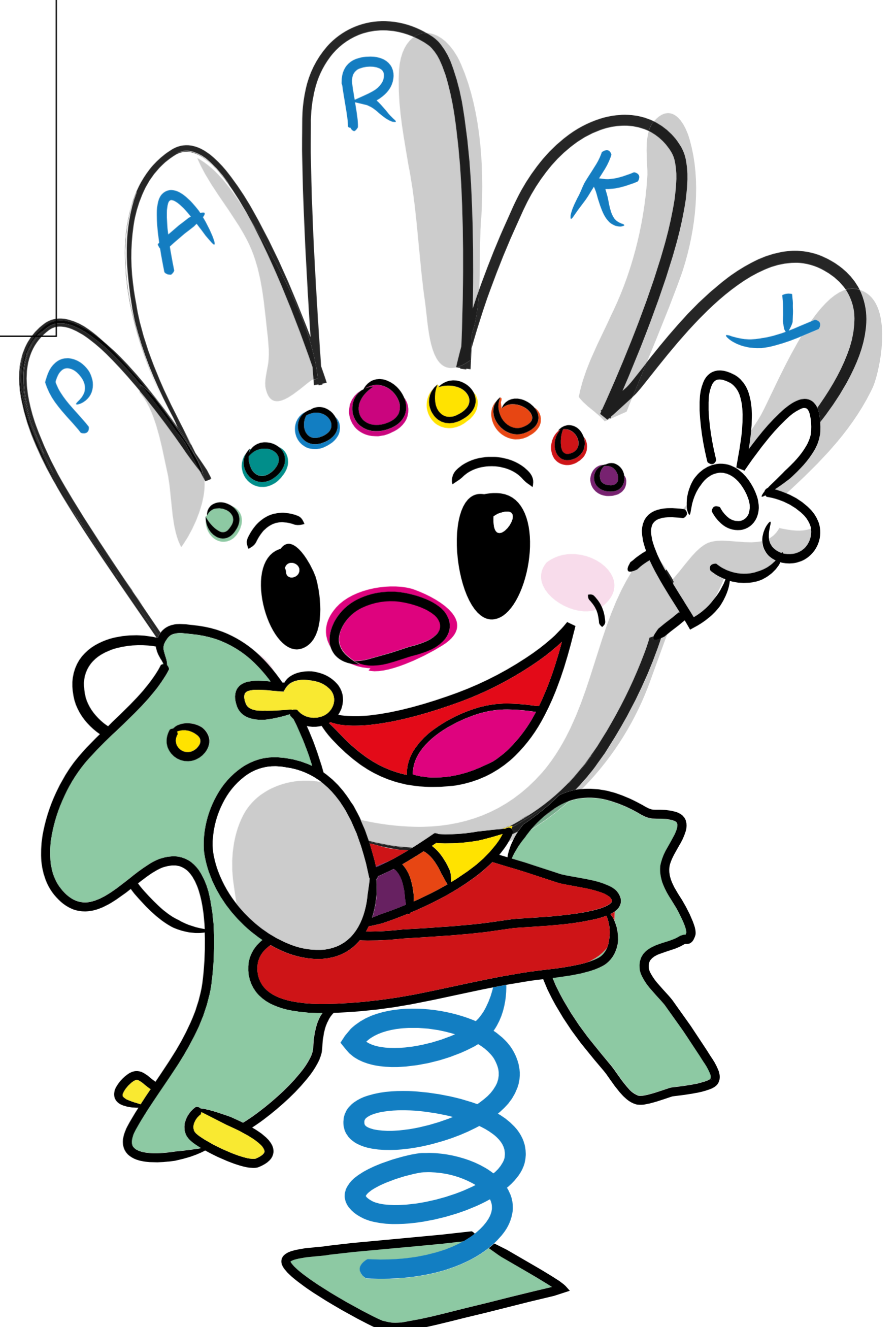
ALL MENUS, EXCEPT FOR MENU
NUMBER 8, CAN CHOOSE A SIDE DISH:
CHIPS, WHITE RICE, WHITE RICE WITH
TOMATO SAUCE, WHITE SPAGHETTIS OR
SPAGHETTI WITH TOMATO SAUCE.

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.



Meals

Drinks and wines

Desserts

Children's menu

Vegan

Vegano

IF YOU HAVE ANY FOOD ALLERGY PLEASE ASK OUR STAFF



OPTIONAL GLUTEN FREE, PLEASE ASK OUR STAFF

VEGAN

**QUINOA SALAD WITH
VEGETABLES**

8,40 €
(Quinoa, lentils, tomato, black olives, apple and walnuts)

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

8,50 €

GRILLED NATURAL VEGETABLES

8,20 €

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

11,50 €

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

11,50 €

**RIGATONI WITH SANFAINA AND
VEGAN CHEESE**

9,60 €

PIZZA VEGGIE CAMBRILS PARK

11,50 € (30 cm) – 9,40 € (23 cm)
Artichoke, mushrooms, courgette, red and green pepper, onion, tomato sauce and vegan mozzarella.

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

12,90 €

BIO VEGAN ICE-CREAM:

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

3,30 €

