TRADITIONAL MENU

SMALL PLATES TO SHARE

- **OUR PATATAS BRAVAS** — **5,00** €
- **SMALL CHEESE SELECTION** — **10,00** €
- **ANCHOVIES** — **2,50** € each
- **OLIVES** — **3,00** €
- **CROQUETTES** with chicken — **2,00** € each
- **CROQUETTES** with rib steak — **2,50** € each
- **CROQUETTES** with scarlet prawn — **2,50** € each
- **CROQUETTES** with mushrooms — **2,50** € each

STARTERS

- **SEASONAL SALAD** of contrasting flavours — **13,50** €
- **BURRATA SALAD** with roast squash, pomegranate, hazelnuts & pesto — **14,50** €
- **ROAST VEGETABLE TIMBALE** with goat's cheese & olive paste — **12,50** €
- **IBÉRICO HAM SHAVINGS** with Catalan coca flatbread — **13,50** €
- **RICOTTA RAVIOLI** with truffle sauce & grated Parmesan — **13,50** €
- **SALMON TARTARE** with avocado & toasts — **15,50** €
- **CROQUETTE SELECTION** — **10,00** €
- **AUBERGINE TEMPURA** with goat's cheese, honey & nuts — **12,50** €
- **GRILLED VEGETABLES & MUSHROOMS** with romesco sauce — **13,50** €
- **TRADITIONAL CANNELLONI** filled with roast meat — **11,50** €
- **STEAK TARTARE BRIOCHE** with egg yolk — **14,50** €
- **BATTERED CALAMARI** La Fonda style — **15,00** €
- **SNAIL CASSEROLE** "a la llaminera" — **13,00** €
- **FOIE GRAS MI-CUIT** with toasts & homemade preserve — **15,00** €

GLUTEN · MILK · EGGS · FISH · MUSTARD · SOYA · CRUSTACEANS · TREE NUTS · MOLLUSCS · CELERY · SESAME · PEANUTS · SULPHUR DIOXIDE & SULPHITES · LUPIN

10% VAT included.

MAIN COURSES

RICE DISHES *(min. 2 people)*

- Casserole rice with fish, seafood & aioli — **16,00** € p.p.
- Mountain-style rice with chicken, rabbit, pork sausage, belly & ribs — **16,00** € p.p.

STEWS & ROASTS

- Pig's trotters with snails — **15,50** €
- Roast pork cheek with ratafia liqueur & peach — **16,50** €
- Fricandó: Catalan veal stew with chanterelles — **18,50** €
- Meatballs with seafood, Hostal Esteba style — **15,50** €
- Rabbit "a la rabiosa" with white beans — **15,50** €
- Prune-stuffed chicken with its roasting juices — **14,50** €

GRIDDLED MEATS

- Secreto pork strips with creamy mashed potato & vermouth reduction — **14,00** €
- Salt-and-pepper Catalan sausage, vegetable stew & chips — **12,00** €
- Girona beef fillet, your choice (salt / five-pepper sauce / foie gras) — **23,00** €
- Duck breast with apple & caramelised onion — **19,50** €
- "La Fonda" rustic burger — **14,00** €

FISH & SEAFOOD

- Griddled sea bass with wok vegetables & a touch of soy sauce — **16,50** €
- Grilled salmon fillet with creamy apple purée — **16,50** €
- Sautéed cuttlefish with young garlic — **15,50** €
- Cod gratin with black garlic mousseline or Catalan vegetable stew — **20,00** €
- Battered calamari — **15,00** €

DESSERTS

- **CREMA CATALANA**: Catalan burnt custard — **6,00** €
- **CATALANET**: nougat ice cream with ratafia liqueur — **5,50** €
- **RUM-ROASTED PINEAPPLE** with coconut ice cream — **6,00** €
- **VALENCIÀ**: orange juice with vanilla ice cream — **5,50** €
- **CHEESECAKE** — **6,50** €
- **HOMEMADE CHOCOLATE BROWNIE** with vanilla or nougat ice cream — **6,50** €
- **BAKED APPLE** with Lotus biscuit ice cream & cinnamon — **5,50** €
- **SCOOP OF ICE CREAM** of your choice — **5,00** €

10% VAT included.