



SALADS

Lettuce with avocado, parmesan cheese and dry fruits – 8, 75€

Baby spinach and tomato with caramelized goat cheese – 8, 75€

Mâche with smoked salmon, mango and pine nuts – 9, 25€

Rocket with pears, iberic ham and buffalo mozzarella – 9, 50€

Esquiexada (Marinated cod) with king prawns and romesco sauce - 9, 90€

STARTERS

Pumpkin and sweet potatoes soup with mascarpone and crispy ham – 7, 70€

Toasted walnut bread with iberic ham and coulis of tomato – 10, 50€

Carpaccio of zucchini with cashew nuts, cherry tomatoes and iberic ham – 9, 25€

Humus of avocado with anchovies, crudités and marmalade of tomatoes – 8, 50€

Foie mi-cuit with apple compote and toasted walnut bread – 12, 50€

Potatoes mille-feuille with Catalan sausage and mushrooms sauce – 10, 50€

Fresh pasta sauté with prawns and garlic – 9, 00€

Terrine of eggplants with goat's cheese au gratin – 9, 50€

Risotto with mushrooms, green asparagus and manchego cheese – 9, 90€



FISH

Swordfish Carpaccio with anchovy sauce and crispy leeks – 13, 50€

Grilled sea bass Donostiarra style with potatoes and comfit tomato – 16, 50€

Stuffed salmon with gorgonzola cheese and tomato, and caramelized pears–15, 90€

Grilled squid with mongetes Del ganxet “Catalan beans” and allioli of its ink 16, 50€

Filet of cod with comfiture of red peppers and muselina

“garlic and saffron” au gratin- 16, 50€

Monkfish and king prawn brochette with vegetables lasagna and

dried tomatoes’ sauce – 18, 50€

Grilled tuna with vegetables and soy and ginger sauce – 18, 50€

MEAT

Ox Carpaccio with lemon vinaigrette, capers and parmesan cheese – 14, 50€

Stuffed chicken with dried fruits and muscatel (sweet wine) sauce – 13, 50€

Home-made hamburger with pears pure and foie mi-cuit au gratin – 15, 50€

Duck’s Confit with port wine sauce and baby carrots – 16, 50€

Lamb chops with honey and mustard sauce and potatoes mille-feuille – 18, 50€

Grilled sirloin steak with potatoes and cabbage pure, and

Green pepper / Gorgonzola cheese sauce –21, 00€

SPECIALS OF THE DAY AT THE BLACKBOARD

If you have any food allergy, please, inform the waiter

10% de VAT included

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DESSERTS

Sorbets

Green Lemon with cava

Mandarin of Sicilia - 4,95€

Ice creams

Vanilla with Caramel

Dark chocolate

Pistachio – 5,00€

Home made

Crème brûlée – 5,50€

Apple tart with fresh milk cream - 5,50€

Cheese cake with marmalade of blueberries - 5,75€

Chocolate fondant with vanilla ice cream – 5,75€

Assortment of cheese with marmalade – 7,50€

Desserts wines

Moscatel Bornos SB Semi dulce Rueda - 2,50€

Oporto Noval Ruby - 3,00€

Castañó dulce Moscatel Yecla - 3,50€

Solera Garnacha vino dulce natural (Gran reserva) Empordà - 3,50€

Coffee Drinks

Cubano: Rum, cacao cream, Coffee and fresh milk cream - 5,00€

Cee Dee: Kahlúa mandarin, gin, Coffee and fresh milk cream - 5,00€

Irlandés: Irish Whisky, Coffee and fresh milk cream - 5,00€

French: Sugar, Calvados, coffee and fresh milk cream - 5,00€

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White

Selecta (Macabeo, Parellada) 18 D.O. Penedès	13,50€
Palacio de Bornos (Verdejo) 18 D.O. Rueda	16,50€
Colors (Chardonnay, Macabeo) 18 D.O. Costers del Segre	17,00€
Fenomenal (Verdejo, Viura) 18 D.O. Rueda	17,50€
Violet (Xarel·lo) (Ecologic) 18 D.O. Penedès	18,00€
Martivilli (Sauvignon Blanc) 18 D.O. Rueda	18,50€
Chan de Rosas (Albariño) 18 D.O. Rías Baixas	18,75€
Abadal Blanc (Picapoll, Chardonnay) 18 D.O. Pla de Bages	20,00€
Martín Códax (Albariño) 18 D.O. Rías Baixas	21,50€

Rosé

Castillo de Monjardin (Merlot) 18 D.O. Navarra	13,50€
Luis Alegre (Tempranillo) 18 D.O. Rioja	15,50€
QUIKE (Garnacha, Marcellan) 18 D.O. Catalunya	17,00€

Cavas / Sparkling wines

Selecta Brut Nature	15,00€
Oriol Rossell Brut Trepas ROSE	21,00€
Mas Codina Brut Nature RESERVA	18,50
Oriol Rossell Brut Nature RESERVA	22,00€
Gramona Imperial Brut Nature GRAN RESERVA	30,00€

Champagne

Baron-Fuente Brut GRANDE RESERVE	40,00€
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We can also offer you glasses of wine and cava . Please, ask to the waiter.



Red

Castillo de Monjardín Tintico (Tempranillo) 18 D.O. Navarra 14,00€
Un Culin (Mencia) 18 D.O. Bierzo 16,00€
El Quintanal Roble (Tempranillo) 18 D.O. Ribera del Duero 17,00€
Sierra Cantabria Selección (Tempranillo) 18 D.O. Rioja 17,50€
Monjardin El Cerezo (Pinot Noir) 17 D.O. Navarra 18,50€
Vilosell (Syrah, Garnacha) 17 D.O. Costers del Segre 18,50€
Petit Pissarres (Cabernet, Cariñena, Syrah y Ganacha) 17 D.O.Q, Priorat 19,00€

Solergibert (Cab. Sauvignon, Cab. Franc) Reserva 11 D.O. Pla de Bages 19,00€
Diaz Bayo (Tempranillo) Criança 16 D.O. Ribera del duero 19, 50€
Tramp (Syrah, Garnacha, Monastrell, Marcellan) 16 D.O. Catalunya 19,50€
Marques de Tomares (Tempranillo, Mazuelo, Graciano) crianza 17 D.O. Rioja 20,00€
Vessants (Cab Sauvignon, Merlot) (Sin Sulfitos) Criança 09 D.O. Montsant 21,00€
Rocaplana Crianza (Syrah) 17 D.O. Penedès 21,50€
Bellmunt (Garnacha, Cariñena, Cabernet sauvignon) 16 D.O.Q, Priorat 24,00€

Selected Wines

El Salón (Viticultura Orgánica) 17 D.O. Penedès 21,00€
Atalayas de Golban 15 (Tempranillo) D.O. Ribera del duero 25,00€
Alcor 12 (Syrah, Garnatxa, Cabernet, Marcellan) D.O. Catalunya 28,00€
Remelluri (Tempranillo, Garnacha, Graciano, Viura y Malvasia) Reserva 11 D.O. Rioja 30,00€
Les Terrasses (Cariñena, Garnacha, Cabernet sauvignon, Syrah) 17 D.O.Q Priorat 40,00€

Cocktails

Aperol / Campari spritz 5,50€
Amaretto Sour 5,50€
Negroni / Americano 6,00€
Old Fashioned 6,00€
Mojito 6,00€

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