

SUMMER À LA CARTE MENU

TO START



Snails prepared following Calitxó's secret recipe, served with three sauces: aioli, romesco and green herb sauce.	14,80 €
Traditional coca bread with acorn-fed Iberian ham D.O. Salamanca	17.50€
Traditional coca bread with anchovies from L'Escala	14.60€
Iberian ham croquette (per unit)	2,20 €
Chicken croquette (per unit)	1,70 €
Foie gras terrine with caramelised Girona apple and vanilla oil	18,50 €
Andalusian-style fried squid	19,50 €
Homemade Russian salad with tuna belly	12,75 €

STARTERS

Sea and mountain salad with mixed leaves, king prawns, Iberian ham and wild mushroom buttons	17,50 €
Strawberry gazpacho with anchovies and vinegar ice cream	12,90 €
Traditional Xató salad from Vilanova with shredded salt cod, anchovies and olives	13,80 €
House-cured salmon tartare with dill, avocado and apple	15,50 €
Traditional homemade roast cannelloni	13,80 €
Pig's trotter carpaccio with mixed leaves, cherry tomatoes and quail eggs with mustard vinaigrette	12,50 €
Scrambled organic eggs with seasonal mushrooms, tomato-rubbed coca bread and acorn-fed Iberian ham	19,90 €
Porcini mushroom ravioli with its own sauce and Parmesan cheese	14,70 €

MEAT

Grilled duck breast with baked apples and ratafia reduction	19,50 €
Girona beef fillet with porcini cream and potato cake	29,50 €
Grilled Girona beef fillet with roasted vegetables and fries	28,00 €
Slow-cooked beef ribs with mushrooms and potato parmentier	24,00 €
Boneless oxtail with creamy potato purée	22,50 €
Foal cheek fricandó with mushrooms	20,50 €
Organic foal entrecôte grilled over charcoal	24,00 €
Organic foal entrecôte with porcini cream	25,50 €
Grilled lamb (rack, chops and leg) with fries	25,50 €

FISH

Confit cod loin with roasted garlic sauce	23,50 €
Salmon en papillote with seasonal vegetables and potato parmentier	19,90 €
Fresh catch of the day baked with potatoes	Market price



HOMEMADE DESSERTS

Apple tarte tatin with cream	9,50 €
Dark chocolate coulant with nougat ice cream (gluten-free option available)	9,50 €
Homemade cheesecake with red berries	8,50 €
Girona apple tart with Catalan cream and cinnamon ice cream	9,50 €
Homemade crème caramel with whipped cream and Camprodon biscuit	7,80 €
Homemade tiramisu with cocoa ice cream	9,50 €
Three scoops of our homemade ice creams and sorbets (cinnamon, nougat, cocoa, vanilla, maple syrup, strawberry, coffee, mandarin, lemon, coconut, cream...)	6,00 €
Traditional Girona xuixo filled with custard and served with vanilla ice cream	8,00 €



We prioritise products from the Ripollès region, with a strong commitment to local farmers and livestock breeders.

Should you wish to take away any unfinished food, please ask our staff.

If you have any allergies or dietary intolerances, please consult our team.

A 10% surcharge applies to tables served on the terrace.

www.hotelcalitxo.com