




































Mas del sol  
UNA ESCAPADA VERDE

## Menu Mas del Sol

Crystal bread with tomato  	5€
Bravas Mas del Sol 	7€
Hummus Duo  	9€
“Escalivada” timbale with goat cheese  	12€
Salad Mas del Sol 	12€
Cheese platter  	16€
Iberian charcuterie platter	16€
Iberian ham platter	18€
Steak Tartare	16€
Tuna Tataki 	18€
Meat croquette  	2€/u
Eggplant and provolone croquette   	2€/u
Shrimp and monkfish croquette  	2€/u
Chicken fingers 	9€
Andalusian-style squid 	12€
Duck confit risotto with Iberian ham	17€
Grilled Iberian “Secreto” (pork cut)	18€
Duck magret with ratafia sauce	20€
Grilled octopus leg	24€
Red shrimp in salt	Market price

## Desserts

“Recuit” from Ullastret with honey (goat cheese)  	7€
Golden burnt Catalan cream  	7€
Chocolate coulant with Baileys ice cream    	8€
Cheese Cake   	8€
Ice creams and sorbets   	6€
Pineapple carpaccio with yogurt ice cream  	7€



 Vegetarian

 Contains gluten

 Contains lactosa

 Contains nuts



## White Wine

 Petit Caus Eco - Penedès Garraf (Xarel·lo, Macabeo)	18€
 Vella Lola - Empordà (Garnacha Blanca, Macabeo)	18€
Marqués de Riscal - Rueda Ribera del Duero (Verdejo)	20€
Torre la Moreira - Rías Baixas (Albariño)	22€
Mestral Eco - Empordà (Garnacha blanca, Malvasía)	22€
Bastard - Empordà (Garnacha blanca)	26€

## Rose Wine

 Domaine Pey Blanc Instant -Provence (Garnacha, Cinsault, Syrah)	20€
 Trapella - Empordà (Syrah)	22€

## Red Wine

 Lalut - Empordà (Cabernet Sauvignon, Merlot)	18€
 Celler Batea Primícia - Terra Alta (Garnacha negra, Syrah)	18€
MigJorn Eco - Empordà (Garnacha negra, Tempranillo, Merlot)	22€
Señorio de Nava - Roble - Ribera del Duero (Tempranillo)	24€
Edulis Crianza - Rioja (Tempranillo)	24€
Txa Txa Txa - Empordà (Garnacha negra)	26€

## Cava

 Cava Eco Pinord Natura - Vilafranca del Penedès	20€
Cava Rosado OH! - Campmany	20€
Champagne Meteyer Cuvée Prestige - Trélou sur Marne	50€

## Glass

 Glass of wine or cava	4€
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## Coffee and Infusions

Espresso	1,5€
Long / American	1,7€
Cortado (espresso with a dash of milk)	1,8€
Coffee with milk (latte)	2,2€
Double coffee / Carajillo / Trifásico	2,5€
Infusions (chamomile, peppermint, rooibos)	3,0€
Teas (green, red, black, chai, ginger with lemon)	3,0€

## Soft Drinks & Beers (24h self-service fridge)

Water or Sparkling water (home filtered)	Courtesy
Bottled water	2,0€
Bottled sparkling water	2,5€
Juices (orange, apple, pineapple, peach, tomato)	4,0€
Coca Cola	2,5€
Coca Cola Zero	2,5€
Schweppes Orange or Lemon	2,5€
Schweppes Tonic	2,5€
Aquarius Lemon	2,5€
Nestea	2,5€
Seven Up	2,5€
San Miguel Beer	2,8€
San Miguel 0.0 Beer	2,8€

## Aperitif (from 17h to 23h, Wednesday to Saturday)

Vermouth White / Black	5€
Pernod / Ricard / Anis del Mono	5€
Porto	6€
Glass o Jar (1L) of Sangria / Tisana	7€ / 20€
Chips / Olives	3€
Cheese and olive mix	5€

### Liqueur (from 17h to 23h, Wednesday to Saturday)

Gin Seagram	6€
Gin Sapphire Bombay	7€
Gin Hendricks	8€
Whisky Ballantines	6€
Whisky Chivas / Haig Club	8€
Tequila Dos Mexicanos	8€
Cachaça Ypióca	8€
Vodka Rushkinoff / Absolut	6€ / 8€
Rum Brugal / Diplomatico	6€ / 9€

### Cocktails (from 17h to 23h, Wednesday to Saturday)

Aperol Spritz	9€
Lemon / Strawberry Mojito (rum, lemon or strawberry, mint)	10€
Lemon / Strawberry Daiquiri (rum, lemon or strawberry)	10€
Gin Tonic (gin with tonic)	10€
Dry Martini (gin, bianco vermouth)	10€
Negroni (gin, rosso vermouth, campari)	10€
Bloody Mary (vodka, tomato juice, lemon)	10€
Caipiroska (vodka, lemon or strawberry)	10€
Cuba Libre (rum, cola)	10€
Whisky Sour (whisky, egg white, lemon)	10€
Margarita (tequila, cointreau, lemon)	10€
Caipirinha (cachaça, lemon)	10€
Virgin Mojito or Bloody Mary (non-alcoholic)	8€
San Francisco (non-alcoholic, juices, grenadine)	8€

### Digestives (from 17h to 23h, Wednesday to Saturday)

Shot or Glass of Ratafia / Herbal Brandy / Limoncello	3€ / 4€
Shot of Grappa / Armagnac	5€
Glass of Baileys	5€