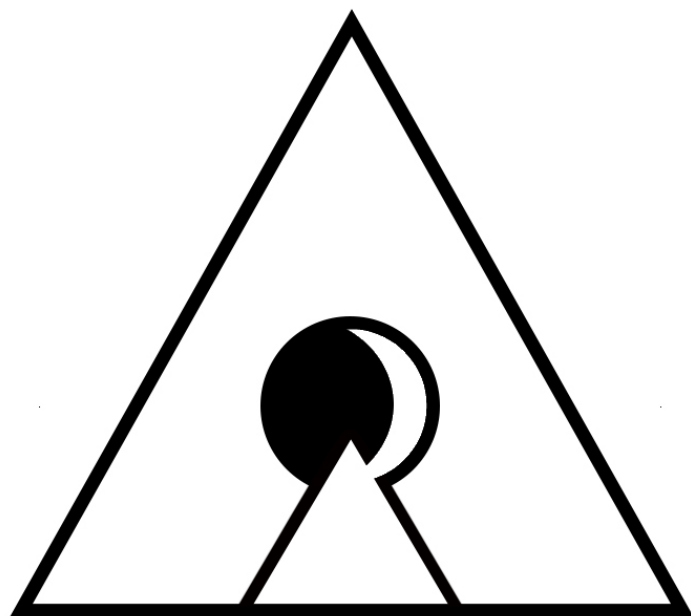




FONDA DELS PICS
restaurant & hostal

STARTERS

CONFIT MONTEROSA TOMATO 15

Creamy burrata, basil oil and toasted pistachio

SALAD WITH OCTOPUS AND CARPIER SMOKED FISH 18

Pickled piparra pepper and prawn mayonnaise

PRAWN TARTARE 19

On grilled avocado with tom yum dressing

PINEAPPLE GAZPATXO 15

Coconut ice cream and toasted almond

MARINATED RABBIT TOAST 14

Tender pea purée and pickled red onion

GRILLED AUBERGINE 14

Artisanal mató cheese, anchovy and teriyaki reduction

COURGETTE RAVIOLI 15

Stuffed with goat's cheese, confit cherry tomatoes and pesto

GRILLED SCALLOPS 24

Cauliflower purée, crispy truffled pork jowl and beetroot shoots

GRILLED MUSSELS 15

Bouchot AOP Mont Saint-Michel

MEAT

SLOW-COOKED KID SHOULDER 25

With fire-roasted potatoes (patata al caliu)

FREE-RANGE CHICKEN AND PRUNE CANNELONI 18

With mild cheese sauce and shaved Parmesan

IBERICO PORK RIB 22

Slow-cooked, served with garnish

PURE CHARGRILLED MEAT

BLACK ANGUS RIB STEAK 60/kg

Organic veal, 40-day dry-aged. Served with sauces and garnish

T-BONE STEAK 65/kg

Angus beef, served with sauces and garnish

WAGYU BEEF 30

Miyazaki Wagyu with homemade sauerkraut and piquillo pepper

BEEF FILET 26

Organic, locally sourced with garnish

CONTINUED...

...THE GRILL CONTINUES

PICANA BLACK ANGUS 26

Organic. 30-day matured. Served with garnish

WAGYU-BLACK ANGUS SKEWERS 28

With seasonal chargrilled vegetables

COQUELETTE CHICKEN 18

With french fries

FISH

"FONDA DELS PICS" FISH & CHIPS 24

Cured salmon, cassava crisps and a hint of red curry

SEA BASS CEVICHE 25

Peach "leche de tigre", red onion and citrus

CHARGRILLED SEA FOOD

CHARGRILLED OCTOPUS TENTACLE 26

With potato parmentier

CHARGRILLED COD LOIN 25

With butter-sautéed vegetables and baked potato

CHARGRILLED TUNA BELLY 35

With parsely sauce, grilled tomato and onion

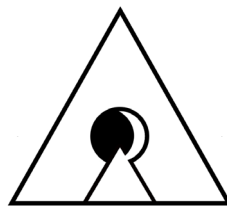
RICES

MOUNTAIN RICE 24

With beef short rib, country sausage and chanterelle mushrooms

VEGETABLE & WILD MUSHROOMS RICE 20

With piparra foam



FONDA DELS PICS
restaurant & hotel

DESSERTS

MOUNTAIN CHEESECAKE 7,50

PANNA COTTA 6,50

Infused with chai tea and chargrilled peach

MOIST CHOCOLATE CAKE 7,00

With homemade whipped cream and fresh fruit

HOMEMADE CHILLED MASCARPONE CUP 6,50

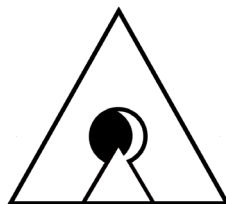
HOMEMADE YOGHURT 6,50

With red berry coulis

ARTISAN ICE CREAM BY SANDRO DESII 6,50

IRISH COFEE 9,00

*please inform our waiting staff of any intolerances or allergies



FONDA DELS PICS
restaurant & hostel

VAT INCLUDED 10%

PRICES IN EUROS