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 @lesvoltesdecalella #lesvoltesdecalella


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LES VOLTES DE CALELLA

by ES PORTAL





SCHEDULE: from 9:30 to 00:00 h

 KITCHEN OPEN:
 From 12:30 to 17:00 h
 and from 20:00 to 23:00 h

 With gluten

 Vegetarian

FROM THE SEA

Spider crab croquettes with a charcoal-roasted pumpkin cream 	9,80 €
Steamed "Bouchot" mussel with garlic and chilli sauce	12,80 €
Salmon sashimi, battered in two-coloured sesame seeds, with soy mayonnaise and green sprouts	13,50 €
Battered squid andalusian style with lime allioli 	14,50 €
Can Callol anchovies from l'Escala with bread rubbed with tomato  (bread)	14,50 €
Fried sand eels from Cap de Begur 	15,30 €
Ember-cooked rock octopus with de la Vera red pepper "A Feira" style with cauliflower and pickled pumpkin emulsion	18,90 €
Scallop heart with warm almond cream in the style "ajoblanco" with shoulder of Iberian ham and fake sesame caviar	23,90 €
Fresh fish, depending on the sea, baked with potatoes, red pepper and onions old style or grilled with fried garlic and capsicum (min. 2 pers.)	36,50 €

FROM THE LAND




Les Voltes 'Bravas' 	7,00 €
"Pernil del Bo", quality ham croquettes 	8,50 €
Potatoes stuffed with duck confit and foie gras with a light teriyaki mayonnaise	13,90 €
Cannelloni filled with chicken, truffle and duck foie, its roasting sauce with chanterelle mushrooms and powder from 'El Set' de Mas Mercè 	15,85 €
Catalan iberian pork feather from Masia Tero with muscatel sauce and little onions stew	18,90 €
Tataki of Masia Empordà certified Q beef grilled on baked potatoes and red wine sauce and chestnut mushrooms	19,70 €
100% Extremadura prime-quality shoulder of Iberian ham, cut by hand and served with fine crispy bread rubbed with tomato  (bread)	21,50 €

FROM THE LAND AND THE SEA

Our specially marinated meagre fillets with sautéed vegetables and an umami vinaigrette	13,90 €
Tomato and red onion salad with belly of confit tuna in our House and reduction of vinegar Fòrum	14,75 €
Burrata with smoked sardine, tomato and Figueres onion <i>trinxat</i> , green shoots and basil oil	14,90 €
Mediterranean red tuna with smoked aubergine, soya emulsion, green shoots and wasabi caviaroli	22,80 €

3 RICES AND A NOODLE

Minimum 2 people and 20 minutes' cooking time. Price per person.
 All our rice dishes are prepared using varieties of "Estany de Pals" rice which is locally grown.

VEGETARIAN PAELLA  Onice rice from Mas Pla de Pals in paella with enoki mushrooms, green asparagus and roasted pumpkin emulsion	21,80 €
RICE CASSEROLE Bomba rice from l'Estany de Pals with Empordà dark sauce, cuttlefish, salt and pepper sausages and red prawn	22,50 €
DRY RICE Nembo Rice from L'Estany de Pals with horn of plenty mushrooms, grilled squid and a La Vera red pepper emulsion	24,50 €
THE NOODLE  Noodles "rosejat" with cuttlefish, sausages, cockles and black garlic allioli	21,80 €
Empordà toasted coca bread rubbed with tomato (possible peasant's gluten free bread) 	3,00 €

TO END WITH

 Check out our sweet wine and desserts menu!

Sweet wines

A selection of sweet wines from the DO Empordà with the presence of other producing areas.

Desserts

A choice of artisan desserts that combines high quality products from local producers with gastronomic creativity.

Our establishment has information about the presence of allergenic ingredients and products in the menu and à la carte dishes. We are at your disposal to provide information in case you suffer any allergies and / or food intolerance in accordance with EU Regulation no. 1169/2011

Prices per person · Prices with VAT included

OFFER SNACKS TIME: from 12:00 to 23:00 h in the terrace



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APETISERS

Fino La Ina	4,00 €
Campari	6,80 €
Vermouth Padró & Co. Reserva Especial	6,00 €
Vermouth Padró & Co. Blanc Reserva i Daurat Amarg Suau	5,50 €
Vermouth Izaguirre Blanc i Vermell	5,00 €
Ricard	6,80 €
Sangria glass	5,00 €
Sangria of wine 1l.	18,00 €
Tisana of Cava 1l.	22,00 €
Oporto Dow's Tawny 10a, Ruby	4,50 €
Oporto Dow's Vintage 12a	6,00 €

WATER & SODA

Font Vella ½ l.	3,00 €
Imperial sparkling ½ l.	3,00 €
San Pellegrino ½ l.	3,50 €
Schweppes (Tonic, orange and lemon)	3,00 €
Pepsi / Pepsi Max	3,00 €
7'up	3,00 €
Liptonté	3,00 €
Mooma Natural apple juice	2,90 €
Graninni juice (peach, pineapple, orange and tomato)	2,80 €

BEERS

Barril San Miguel Canya	3,10 €
Barril San Miguel 0'50 l.	5,00 €
Barril Radler San Miguel Canya	3,30 €
Barril Radler San Miguel 0,50 l.	5,00 €
San Miguel without gluten	3,70 €
San Miguel Radler 0'0	3,70 €
Mahou 0'0 Tostada	3,70 €
San Miguel especial	3,70 €
Estrella Damm	3,70 €
Mahou Cinco Estrellas	3,70 €
Mahou Maestra	3,90 €
Alhambra Reserva 1925	3,90 €

WINES & CAVA GLASS

DO Empordà wine glass	3,50 €
DO Catalunya wine glass	3,00 €
DO Cava glass	4,50 €
Champagne glass	7,50 €

COFFEE AND INFUSIONS

THE CLASSICS

Coffee	2,10 €
Coffee with ice	2,50 €
Small coffee with milk	2,35 €
Trifasic	3,00 €
Coffee with brandy	2,75 €
Coffee with milk	2,50 €
American coffee	2,50 €
La Flor de Tisana Infusions	2,50 €

THE SPECIALS

Capuccino	3,00 €
Irish coffee	8,50 €

BRANDY / COGNAC

Glass price

Magno	4,80 €
Torres 5	4,80 €
Mascaró	8,10 €
Carlos I	8,10 €
Gran Duque de Alba	8,10 €
Cardenal Mendoza	8,10 €
1866	12,00 €
Hennessy	12,00 €
Armagnac Dartigalongue	9,00 €
Calvados Père Magloire	9,00 €

VODKA

Glass price

Smirnoff N°21	7,50 €
Absolut	7,50 €
Moskovskaya	7,50 €
Āroc Snap Frost	9,00 €
Āroc Red Berry	9,00 €

RON

Glass price

Pujol	5,50 €
Bacardi	6,50 €
Capitan Morgan Spiced Gold	6,50 €
Cacique Añejo	7,50 €
Santa Teresa Añejo Gran Reserva	7,50 €
Habana 7a	9,00 €
Cacique 500 Gran Reserva	9,00 €
Matusalem Añejo	9,00 €

WHISKY

Glass price

Jameson	7,00 €
Johnnie Walker Red Label	7,00 €
Ballantine's	7,00 €
J&B Blended Scotch	7,00 €
Jim Beam Kentucky Straight Bourbon	9,00 €
Jack Daniel's	9,00 €
Cardhu Single Malt Scotch	9,00 €
Bulleit Bourbon Frontier	9,00 €
J&B Reserva 15 a	12,00 €
The Glenrothes	12,00 €
Mc Allan 12a	12,00 €
Lagavuline	16,00 €

COCKTAILS

Negroni	8,00 €
Bloody Mary	10,00 €
Splitz Apperol	8,00 €
Mojito	10,00 €
Mojito without alcohol	8,00 €

GIN TONICS

PREMIUM	13,00 €
Gin Mare	
G'Vine	
Hendrick's	
Jinzu Gin	
Monkey 47	
Nut	

SELECT	11,00 €
Tanqueray Ten	
Tanqueray Flor de Sevilla	
Bulldog	
Bombay Sapphire	

NORMAL	9,50 €
Seagram's	
Tanqueray	
Beefeater	
Gordon's Pink	

OTHER LIQUORS

Shots

Marc de Cava Perelada	5,40 €
Grappa Libarna Invenchiatta	4,50 €
Orujo Pazo de Señoráns (white, herbs)	4,50 €
Orujo Ruavieja (white, herbs)	3,70 €
Ratafia Russet	3,75 €
Pacharan Baines	3,85 €
Bailey's Whisky cream	3,85 €
Peach / Apple liquor	3,00 €
Catalan cream liquor	3,00 €
Frangelico	3,50 €
Limoncello Villamassa	3,75 €

OTHER ICED LIQUORS

Ratafia Russet	4,60 €
Pacharan Baines	5,60 €
Bailey's Whisky cream	5,60 €
Licor 43	4,50 €
Malibú	3,70 €
Cointreau	4,50 €
Ponche Caballero	4,50 €
Peach / Apple liquor	4,50 €
Catalan cream liquor	4,50 €
Frangelico	5,50 €
Limoncello Villamassa	4,60 €
Anís del Mono Sweet	4,00 €
Marie Brizard	4,00 €