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 @lesvoltesdecalella #lesvoltesdecalella

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# LES VOLTES DE CALELLA

by ES PORTAL

 With gluten

 Vegetarian


## FROM THE SEA

Steamed "Bouchot" mussel with garlic and chilli sauce	12,80 €
Can Callol anchovies from l'Escala with bread rubbed with tomato  (bread)	14,50 €
Battered squid Andalusian style with lime aioli 	14,90 €
Sea bass tartare with raw vegetables, Ajoblanco style cream, basil oil and green shoots	18,50 €
Ember-cooked rock octopus with de la Vera red pepper "A Feira" style with cauliflower and pickled pumpkin emulsion	19,80 €
Monkfish fried with old-fashioned mustard mayonnaise 	21,50 €
Grilled turbot fillet with fried garlic and chilli and roasted peppers salad	28,50 €
Baked sea bass with potatoes, red pepper and onions old style or grilled with fried garlic and capsicum (min. 2 pers.)	32,50 €

## FROM THE LAND




Les Voltes 'Bravas' 	7,00 €
Croquettes of duck confit and trumpets of death with black garlic emulsion 	9,80 €
Mixed lettuce salad with carrot and courgette tartar, pickled mushrooms and fresh cheese with crispy onion 	11,90 €
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 MasiaTero with muscatel sauce and little onions stew	18,90 €
Señorio de Montanera 100% pure acorn-fed Iberian ham, hand-sliced on glass bread with tomato  (bread)	27,50 €
Grilled veal fillet on creamy potato and truffle sauce with red wine and chestnut mushroom sauce	28,40 €

## FROM THE LAND AND THE SEA

Burrata with seaweed salad, tomato and Figueres onion trinxat, green shoots and basil oil 	14,90 €
Tomato and red onion salad with belly of confit tuna in our House and reduction of vinegar Fòrum	15,75 €
Grilled scallop heart with leek and potato cream style Vichyssoise with Iberian shoulder and hazelnut oil	18,90 €
Terrine of Coll Verd duck foie mi-cuit with smoked sardine, pumpkin compote and rosemary with sesame caviaroli	21,90 €
Surf and turf of cuttlefish meatballs and chicken thigh from the Empordà, fesols de l'ull ros and Palamós prawns	22,80 €

## 4 RICES AND A NOODLE

Minimum 2 people and 20 minutes' cooking time. Price per person.

<b>THE VEGETARIAN</b>  Onice rice from Mas Pla de Pals in paella with mixed mushrooms, green asparagus and roasted pumpkin emulsion	21,80 €
<b>OUT OF WORK</b> Bahia rice from Estany de Pals with dark sofregit, boneless Iberian pork cheeks from MasiaTero and lobster with soft roasted garlic mussolin	22,50 €
<b>LAND-SEA</b> Nembo Rice from L'Estany de Pals with king trumpet mushrooms, grilled squid and a La Vera red pepper emulsion	24,50 €
<b>LOBSTER</b> Bomba rice from Mas Pla de Pals with dark sofrito, lobster, cuttlefish and mussels	29,80 €
<b>ROSSEJAT</b>  Rossejats noodles with cuttlefish, cockles and Palamós prawns with black garlic aioli negro	22,50 €
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