

WE ARE WHAT WE EAT



Granny Maruja...

Such a good cook as well as wonderful person, Maruja have been all her life surrounded by full tables and shaved casseroles. She gave us the secret of her unwritten recipes working beside our chefs, who caught her magic without losing its personal style.

Eugeni and its "Ramats de foc" lamb...

He's the smile, the energy and the constant force of our home. He's always proud of showing his "barretina" while he serves dishes and talks with everybody. Eugeni grazes a half a thousand sheep flock around the forest, contributing in this way at "Ramats de foc" (fire flocks) project. It's an initiative to prevent forest fires through grazing in forest areas. With actions as simple as consuming products of nearby heads, we will be contributing to creating and maintaining our landscapes.

Geni of Mas Pi...

She's the always being essence of Mas Pi, she's the heart, the mother and the partner of the team and family where you take part too. Happy to make the effort every day to give you a moment of quality, respect and love surrounded by music, paintings and gastronomy.

ARE YOU ALLERGIC OR INTOLERANT TO CERTAIN FOOD PRODUCTS? ARE YOU VEGETARIAN OR VEGAN?

Talk to us, we'll attend your needs.

In accordance with the entry into force of the regulation (EU) no. 1169/2011, we inform you that our products may contain, have traces or be affected by cross contamination of the following products: cereal with gluten, crustaceans, eggs, peanuts, soy, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupines, molluscs and derivatives of all them. Ask more information to Mas Pi staff if you have any questions or want us to prepare a dish without some specific ingredient.

Cold starters

TIMBAL OF ESCALIVADA
grilled vegetables with anchovies
8,50€

BEEF CARPACCIO
with parmesan cheese flakes
9,50€

COD CARPACCIO
with tomato and black olives
9,50€

DICED SALMON
marinated with herbal oil
12,50€

MELON WITH HAM
in season
8,00€

GAZPACHO ANDALUSIAN
in season
6,80€

Salads

GOAT CHEESE
with ham and nuts
7,90€

BRIE CHEESE IN BREADCRUMBS
with endives, fig jam and sesame
7,90€

MARINATED CHICKEN BREAST
with parmesan, crispy diced bread and
yoghurt sauce
7,90€

TOMATO OF MONTSERRAT
with onion of Figueres and tuna
7,90€

Warm starters

CLAMS COOKED IN WHITE WINE
with green sauce
9,80€

STEAMED MUSSELS
served in their casserole
9,80€

SAUTÉED PRAWNS
with garlic and parsley
11,50€

ESCARGOTS
cooked at Maruja's style
11,50€

GRILLED PROVOLONE CHEESE
with garden vegetables
10,50€

GRILLED VEGETABLES
with romesco sauce
9,80€

SPINACH CREPE
with goat cheese
10,50€

Rice from Pals

RISSOTTO
with mushroom and parmesan
12,50€

RICE FISH CASSEROLE
with cuttlefish, mussels, prawns and
clams
13,50€

BLACK RICE CASSEROLE
with its quid ink
13,50€

Fish

GILTHEAD

baked or grilled with potatoes

12,80€

CHARCOAL-GRILLED

OCTOPUS

with potato parmentiere

18,50€

GRILLED HAKE

with vegetables and romesco sauce

12,50€

GRILLED CULLTEFISH

with garlic and parsley

12,50€

Elaborated

BACKED MAS BAGUÉ'S LAMB SHOULDER

with vegetables and potatoes

17,50€

MEATBALLS AT MARUJA'S STYLE

with cuttlefish and peas

12,80€

PICKLED LEG OF DUCK

with onions and plums

12,80€

BULLTAIL AT MARUJA'S STYLE

with wild mushrooms and potatoes

13,50€

CHICKEN CURRY

with rice from Pals

9,80€

Charcoal-grilled

2 CAN RALIU'S BURGERS

with onion, tomato and fries

12,00€

CAN RALIU'S SAUSAGE

with baked potatoes or fries

10,00€

ENTRECÔTE DE GIRONA

with baked potatoes or fries

13,50€

DUCK MAGRET

with liquor reduction and apple

15,00€

MAS BAGUE'S LAMB'S RIBS

with baked potatoes

15,50€

CHARCOAL-GRILLED PORK

TROTTERS

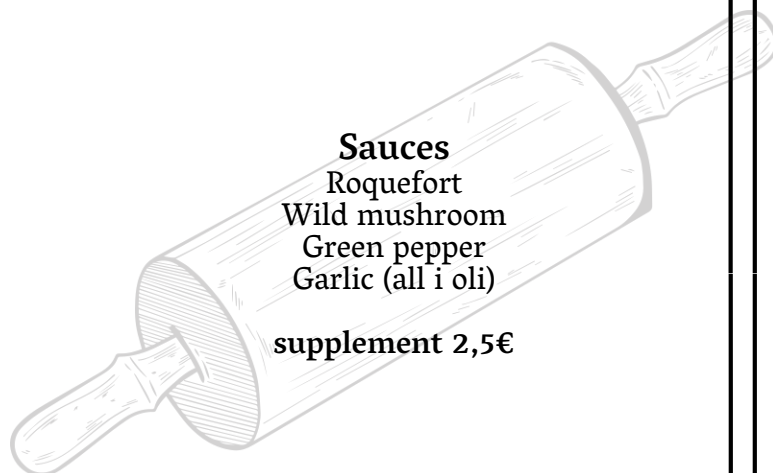
with onion and potatoes

10,50€

Sauces

Roquefort
Wild mushroom
Green pepper
Garlic (all i oli)

supplement 2,5€



Tapas

CHICKPEAS HUMMUS

with nachos and vegetable

5,80€

GUACAMOLE

with nachos and vegetable chips

6,80€

"PATATAS BRAVAS"

spicy baked potatoes

4,80€

HOMEMADE CROQUETTES

of roast meat (4 units)

1,30€/UNIT

CHICKEN WINGS

with romesco sauce

6,80€

"CHIPIRONES"

small squid battered

6,80€

SQUID STIRPS

at Andalusian style

6,80€

Children menu

Combo plate of macaroni, fries and a meat which you can choose: escalope, hamburger or croquettes

Desert: crème caramel, ice-cream or fruit

Cold drink

11,50€

Toasts

CURED CHEESE

8,80€

CAN RALIU'S SAUSAGES

8,50€

ESCALIVADA WITH ANCHOVIES FROM L'ESCALA

10,50€

ANCHOVIES FROM L'ESCALA

9,50€

IBERIAN HAM

14,50€

Pizza

MARGARITA

tomato and mozzarella

12,50€

PROSCIUTO

tomato, mozzarella and ham

13,50€

BELUCCI

tomato, mozzarella, bacon, goat cheese and onion

14,00€

WHIMSICAL

tomato, mozzarella, ham, mushrooms and artichokes

14,00€

THE ORCHARD

tomato, mozzarella, zucchini, pepper, artichoke and eggplant

14,00€

SA COSTA

tomato, mozzarella, tuna, onion and black olives

14,00€

FOUR CHEESES

tomato, mozzarella, roquefort, mascarpone and goat cheese

14,00€



Desert

YOGHURT MOUSSE

with raspberry sorbet

4,80€

CHOCOLATE COULANT

with vainilla ice cream

4,80€

COFFEE CRÈME CARAMEL

with Bailey's

4,80€

EGG CRÈME CARAMEL

with cream

4,80€

COTTAGE CHEESE FROM FONTETA

with honey miel from las Gavarras

4,80€

CRÈME BRÛLÉE

our "crema catalana"

4,80€

CHEESCAKE

with strawberry jam

4,80€

SACHER CAKE

with raspberry sorbet

4,80€

MASCARPONE ICE CREAM

with fig confit

6,00€

4 CHOCOLATE TRUFFLES

artisan and irresistible

5,80€

ICE CREAM SCOOPS

CHOCOLATE, NOUGART, VAINILLA,
STRAWBERRY OR COCONUT
SOBRET OF RASPBERRY, LEMON OR
TANGERINE

2,50€

Cocktail bar

MOJITO

ron, siphon, sugar routin, lime and mint

8,50€

STRAWBERRY MOJITO

ron, strawberry liqueur, siphon, sugar
routin, lime and natural strawberries

8,50€

CAIPIRINHA

cachaça, natural lemon juice, siphon
and sugar routin

8,50€

CAIPIROSKA

vodka, natural lime juice, siphon and
sugar routin

8,50€

PINA COLADA

ron, coconut ice-cream and natural
pineapple

8,50€

SAN FRANCISCO

vodka, pineapple, peach and orange
juice and grenadine

8,50€

COCKTAIL MAS PI

gin, natural orange juice, mint,
berries, siphon and sugar routin

8,50€

MARGARITA

tequila, cointreau and lime

8,50€

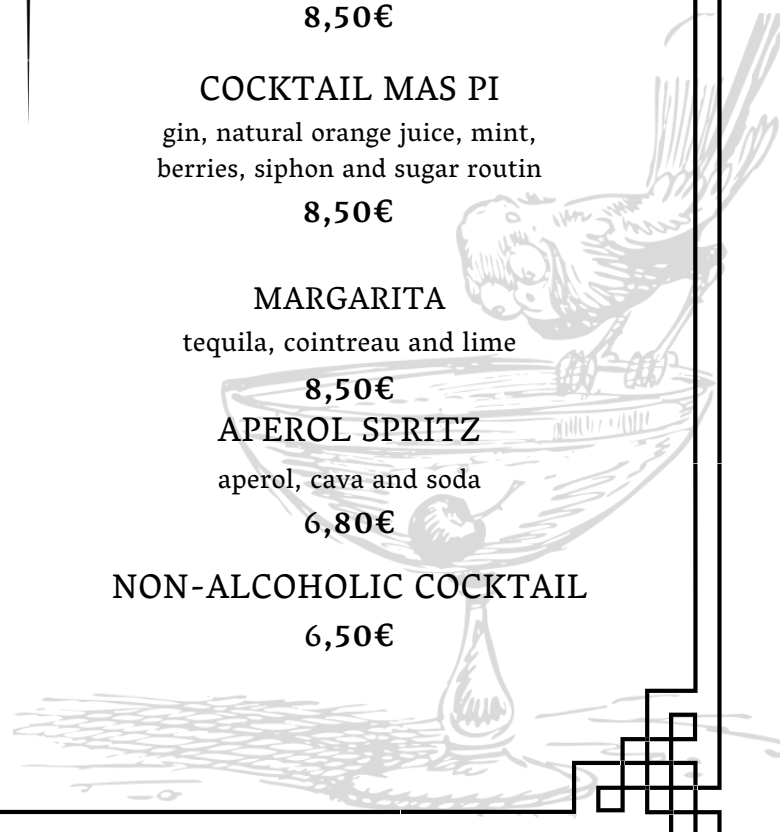
APEROL SPRITZ

aperol, cava and soda

6,80€

NON-ALCOHOLIC COCKTAIL

6,50€



Group menu
(for 4 persons and more)

We start with a snack at the center of the table:

GRATIN COAD CHEESE SALAD

TIMBAL OF ESCALIVADA
(baked vegetables) WITH
ANCHOVIES FROM L'ESCALA

ASSORTMENT OF CAN
RALIU'S SAUSSAGES

Hot snack comes next:

HOMMEMADE ROAST MEAT
CROQUETES

And you can chose between:

SAUTÉED PRAWNS WITH
GARLIC AND PRESLEY

CLAMS COOKED WITH WINE

SNAILS AT GRANNY
MARUJA'S STYLE

We finish with a main course per person:

FISH OR BLACK RICE

CHARCOL-GRILLED SAUSAGE
OR ENTRECÔTE

PICKLED LEG OF DUCK WITH
ONIONS AND PRUNES

MARUJA'S MEATBALLS WITH
CUTTLEFISH AND PEAS

BACKED OF GRILLED FISH OF
THE DAY

RISSOTTO OF MUSHROOMS

And to finish our homemade deserts:

LEMON SORBET

NUGART ICE-CREAM

COFFEE CRÉME CARAMEL
WITH BAILEY'S

CHOCOLAT COULANT

CHEESECAKE

SACHER CAKE

WEATHER FRUIT

GIN TONIC OF THE DAY

OPTION 25,00€
drinks apart

OPTION 26,80€
wine and water included

If you aren't 4...

Any problem!
You can choose two
dishes and a dessert
from group menu