

PLATES

to eat whole and with fingers;

VEGETABLES IN A CHARCOAL TEMPURA AND ROMESCO,
spring onion, garlic shoots, asparagus

11.00€

from the garden;

MARINATED VEGETABLES,
red cabbage, purple potatoes, volcanic potatoes

16.00€

contrasts and colors;

BEETROOT,
cream, frozen yogurt

8.00€

recalling the modernist mosaic;

VEGETABLE TERRINE,
carrots, spinachs, red pepper, aubergine, green peas, asparagus, flowers

14.00€

from the henhouse right to the dish;

FRESH EGG,
mayonnaise, tuna, roasted peppers, anchovies

12.80€

made of fresh pasta;

CANNELLONI,
roast meat, bechamel

18.00€

**one product and two textures;
COD BRANDADE,
pil-pil, spinach, muscat grapes, raisins, pine nuts
21.00€**

**from the farm;
ROASTED CHICKEN,
plums, onions
20.00€**

**light and color;
CARROT SUN,
burnt sugar
6.50€**

**inspired by the nature;
LANDSCAPE,
carob, ratafia, buckwheat
11.00€**

**DÉGUSTATION OF OILS, SALT AND BREAD,
Oils, bread and salt
3.50€**

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VILAPLANA CATERING - RESTAURANT LES COLS
