

CA L'AVI

RESTAURANT

STARTERS

- Green salad
- Catalan salad
- Salmo salad
- Appetizers
- Escalivada: red pepper, onion and eggplant.
- Toast with salmon
- Duck ham toast
- Serra ham toast
- Catalan- style beans
- Grilled asparagus
- Grilled asparagus with ham
- Grilled Salmon
- Screws in the can
- Snails with sauce
- Meat cannelloni
- Mushrooms cannelloni



Amb la col·laboració de...



Esc. Mare de Déu de Montserrat
Castellví de Rosanes

C. Manuel Fernández Peláez, 3
08769 Castellví de Rosanes



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MAIN COURSE

Roast duck with plums and pine nuts.

Cod with samfaina (red pepper, onion and eggplant).

Organic beef meat steak.

Catalan sausages.

Roman-style squid.

Grilled rabbit.

Rabbit with snails.

Grilled organic beef 250 g

Grilled organic beef 550g

Grilled barbecue organic beef.

Quails.

Stewed organic pigs feet.

Grilled organic cheeks.

Grilled chicken.

Roasted chicken with plums and stone nuts.

Grilled cuttlefish.

Grilled lamb.

Belly secret meat.



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DESSERTS

- Musician's dessert (nuts with mistela lolipop)
- Chocolate lava cake
- Cheesecake with honey
- Carquinyolis with a drizzle of mistela
- Chocolate truffles (with a hint of rum)
- Apple pie
- Glass cake (with a drizzle of mistela)
- Honey and cheese
- Egg custard
- Natural yogurt
- Catalan cream ice cream
- Dark chocolate ice cream
- Lemon sorbet ice cream
- Wild strawberry ice cream with mint
- Ratafia ice cream
- Viladrau chestnut ice cream



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