



montrubí

STARTERS

Pistachios white garlic cream with marinade anchovy

€17,00

Pheasant cannelloni with its own gravy and bechamel foam

€17,00

Tender green peas with codfish cheeks in pil-pil sauce

€22,00

Confited artichokes from our garden with peanut praline,
Iberian pork dewlap and potato cream

€13,50

Steak tartare with capers ice cream and spheres of Gaintus
late-harvest Sumoll reduction

€20,00





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MAINS

Black fideuà, noodles, with squid from Vilanova i la Geltrú

€16,50

Confited codfish with a pine nuts crust, olive soil, and saffron
foam

€29,00

Catch of the day

Market / Price

Poulard stuffed with sobrasada sausage and pistachios

€25,50

Iberian suckling pig with Jerusalem artichoke parmentier

€27,00

Marinated lamb with black garlic, a touch of rosemary, and first-
pressed

estate extra virgin olive oil

€25,50





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DESSERTS

Cheeses assortment selection

€20,00

Chesse cream with honey MontRubi

€8,00

Mille-feuille with chantilly cream and caramelized strawberries

€8,00

Idiazabal sheep milk cheesecake

€8,00

Homemade ice cream selection

€4,50

If you have any food intolerances or would like vegetarian options,
please feel free to let us know.

We will be happy to accommodate your needs.

