

MOLINA

DES DE 1950

SMALL DISHES

Homemade Catalan-style roasted meat croquettes (3 ut)	7,5
Patatas bravas (crispy potatoes with spicy sauce & aioli) ♦	7,5
Our Cubanito 1950 (brioche bun with roast beef, mortadella, cheese and tartar sauce)	7,5
<u>Traditional bomba, sobrasada sofrito and aioli</u>	8
Russian salad with regañás (crispy Andalusian crackers)	7,5
Andalusian-style baby squid with citrus mayo	14
Selection of artisanal and local cheeses ♦	19,9
Salted-cod fritters	11
<u>Grilled cured beef with leeks and hazelnut oil</u>	10
<u>Balfegó tuna dices marinated in vermouth with Kalamata mayo</u>	12
<u>Garlic prawns in their own juice</u>	13
Smoked steak tartare with egg yolk and piparras	16
Anchovies from L'Escala (3 fillets)	9,9
Veal cheek and truffled Mahón cheese sandwich	9,5
Acorn-fed dry-cured ham 100%	21
Bread from Forn Sant Josep rubbed with tomato ♦	3,5

CALAF EGGS*

Open omelette with black sausage and caramelised onion	13
Cod omelette, young garlic and piquillo peppers	14,5
Crispy potatoes with fried eggs, lobster sauce, and crispy baby shrimp	14
Crispy potatoes with fried eggs and Cal Rovira sobrasada	12
<u>Catalan-style omelette filled with spinach, dewlap and roasted meat</u>	14
Crispy potatoes with fried eggs and Ibérico ham	13,5

*Our eggs are fresh from chickens raised in total freedom

Extras: Caesar sauce, aioli, brava sauce, mayonnaise, citrus mayonnaise, garlic & parsley mayonnaise.	1,5
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FROM THE GARDEN

Market salad ♦	12
Roman, Caesar-style salad	10,5
<u>Grilled endives with orange hollandaise sauce and malt beer</u> ♦	13
Tuna belly, seasonal tomato and spring onion	13,5

*We look for local products and trusted suppliers

CASSEROLES AND DISHES

Macaroni Molina 1950	13,5
Veal roast beef served like a Vitello Tonnato	14,5
Cannellone of roasted meat with trumpet-mushroom béchamel	13,5
Cuttlefish meatballs	14
<u>Crispy octopus with mashed potatoes, garlic, and paprika</u>	16
Braised Angus beef cheek in wine with parmentier potatoes	17
Confit cod with seafood cream and baby vegetables	18
<u>Black rice with gratinated aioli</u>	17,5

GRILLED

Squid stuffed with "butifarra de perol" (Catalan-style pork sausage) and onion	17,5
Duroc pork "pluma" with mashed potatoes, black butifarra, and artichokes	17
<u>Grilled croaker with beurre blanc sauce</u>	18
<u>300g beef entrecôte with pepper sauce and piquillo peppers</u>	22,5

DESSERTS

Traditional Crema Catalana ♦	5,5
Pineapple carpaccio with rum and lime ♦	5,5
<u>Homemade mascarpone and Chantilly flan</u> ♦	5,5
Caramelised French toast with mango and vanilla ice-cream ♦	7
Cheesecake with apple compote ♦	6,5
Chocolate truffles ♦	6
Strawberry or lemon sorbet ♦	5,5
Chocolate ice-cream ♦	5,5
Vanilla ice cream with roasted apple ♦	5,5

♦ Vegetarian

♦ Vegan

Terrace surcharge 10%