

HOSTAL SES NEGRES

S E S A L D E S E V I D A

SA RIERA _AUTUMN / WINTER _ 2024-2025

ENTRANCES

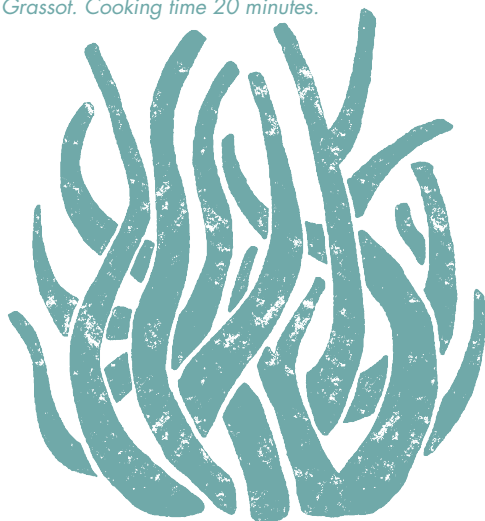
Garden salad with goat cheese (Ferrús), quince and honey vinaigrette	13,00
Roasted pumpkin cream with smoked chantilly	13,00
Tempura calçots (6 pieces)	13,50
Grilled mussels	14,00
Sailor-style mussels	14,50
Glazed eggplant with Asian touches, sesame, black garlic and sheep's cheese (SERRAT)	14,00
Open omelette with mushrooms, lobster and Catalan sausage	15,00
Catalan-style macaroni gratin with Baldat cheese	15,00
Grandma's-style cannelloni with cheese	15,50
Sautéed peas with Can Dorca black sausage and tender garlic	22,50
Selection of artisan sausages from Can Dorca	20,50
Acorn-fed Iberian pork shoulder	29,50
Toasted bread with tomato	5,50

RICE

(Price per pax, two pax min.)

Fideuà with cuttlefish, shrimp and mussels with garlic and oil	22,00
Vegetarian rice with vegetables and black garlic aioli	22,00
Ses Negres rice with sausage, squid and crayfish	26,00
Black rice with ribs, cuttlefish, mussels and shrimp	26,00

*All our rice dishes are made with varieties from Estany de Pals
Albert Grassot. Cooking time 20 minutes.*



Terrace service 1,90 p.p.

Prices with VAT included

SEAFOOD

Grilled squid	20,50
Southern-style fish and chips	20,50
Sautéed squid with perol butter and artichoke	24,50
Grilled or Andalusian-style market fish	30,50
Skate cheek with white asparagus velouté and mussels	24,50
Desalted cod on roasted pepper and tender garlic mousseline	24,50
Monkfish delights with pil-pil of piparra on pork trotter terrine with crunchy fresh herbs	24,50
Octopus with patatas bravas	27,00
Fish and seafood stew	28,00

MEAT

Acorn-fed duck magret with vegetables and mushroom sauce	22,50
Beef fillet with French fries and roasted pepper	29,00
Angus beef steak with French fries, endive salad and roasted pepper	80,00
Roasted lamb shoulder with potatoes and shallots	35,00
Free range chicken with plums and dried apricots	20,50

DESSERT

Cheesecake	9,00
Crispy puff pastry with Girona apple sautéed in cinnamon and vanilla ice cream	9,00
Grilled 'Xuixo' from Girona	9,00
Assortment of artisan ice creams: <i>(vanilla, strawberry, hazelnut, chocolate)</i>	8,50
Chocolate coulant	9,00
Traditional Catalan cream	8,50
Cheese board with jams	11,50

*All our dishes can contain traces of products that can produce allergic reactions
and intolerances, please if you have any intolerance, consult our staff who will
assist you.*