



# BRASERIA LLENYA

## TO START

Mushroom scramble | 12

Sea and land croquettes | 12

Rustic sourdough bread with melted cheese | 17

Duck liver with red fruit toasts | 16

Roasted vegetables with romesco sauce | 15

Milk-fed goat cannelloni with truffled béchamel sauce | 18

"Trinxat" with bacon and black sausage and egg | 14

Steak tartar | 18

Oriental noodles | 12

Glass bread with escalivada and goat cheese | 13

Escarole with pomegranate, cheese, and walnut vinaigrette | 10

Pork jowl gyoza with homemade teriyaki sauce | 12

Salmon tartare | 18

## SOUPS

Escudella | 12

Onion soup | 10

Soup with meatballs | 10



## MAIN DISHES

### MEAT

1 kg Ribeye steak from the Pyrenees | 50€/kg

Beef ribeye steak 300 gr | 23

Grilled meat | 14

Pallars beef burger with bread, cheese, arugula, and homemade potatoes | 15

Lamb | 18

Sausage | 12

### FISH

Turbot baked in the oven with potatoe and onion | 22

Octopus with truffled potato parmentier | 22

Grilled sea bass | 16

### STEWES

Fricassee with mushrooms | 16

Pig's feet with turnips and plums | 16

Venison civet | 18

Cod with ratatouille | 20

Argentine-style chicken | 14



## DESSERTS

Pineapple LLENYA style with lemon ice cream | 7

Toffee cream puffs with vanilla ice cream | 6

French toast with nougat ice cream | 7

Assorted fruit | 5

Cottage cheese with Pyrenees honey | 5

Filiberto; Yogurt with redcurrant and cream ice cream | 5

Handcrafted yogurt from Pallars with honey or homemade jam. | 5

Cake of the day | 6

Cream, lemon, vanilla, or chocolate ice cream | 5

Nuts with Moscatell | 5

Catalan cream | 6

Homemade pudding or flan | 5