

Carta Primavera / Verano 2023

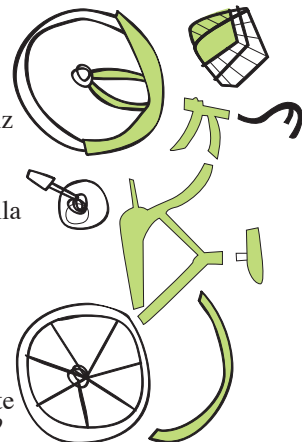
Tapas & Entradas / Tapas & Appetizers

- 6,5 Patatas bravas/Brava Potatoes
- 8 Patatas "Les Monges" al horno con toque de curry /
Baked potatoes "Les Monges" with curry butter sauce
- 7 Alitas de pollo "Les Mongetes"/"Les Mongetes" chicken wings
- 7 Albóndigas de clausura/Cloistral meatballs
- 9 Croquetas de jamón (6ud)/ Ham croquettes (6pcs)
- 9 Croquetas de morcilla (6ud)/ Morcilla croquettes (6pcs)
- 9 Croquetas de chorizo (6ud)/ Chorizo croquettes (6pcs)
- 9 Croquetas de bacalao (6ud)/ Cod croquettes (6pcs)
- 7 Ensaladilla de Sor Paqui/Sister Paqui Russian salad
- 6,5 Champiñones plancha con salsa verde/Grilled mushrooms in green sauce
- 6,5 Pimientos de Padrón/Grilled green Galician peppers

- 9,9 Verdura de Temporada plancha con Queso de Cabra/
Grilled vegetables with Gratin Goat Cheese
- 9,5 Gambones al ajillo/ Shrimps in garlic sauce
- 9 Mejillones Tigre (6ud)/ Stuffed Mussels (6pcs)
- 12 Figatell de sepia/ Cuttlefish Cutlets
- 10 Calamares a la Andaluza/Squid rings fried (Andalusian style)
- 9 Mejillones al vino estilo Dénia/ Denia-style Mussels in white wine sauce
- 13 Tellinas/ Butterfly Clams
- 14 Carpaccio de Atún / Tuna carpaccio
- 10 Sepia plancha/Grilled cuttlefish
- 10 "Escombros" de calamar/Fried small squids
- 10 Chopitos fritos / Fried baby cuttlefish
- 13 Pescadito frito de la lonja/Fried fresh fish from the fish market
- 15 Jamón ibérico y quesos manchegos/ Iberian Ham & Manchego Cheese
- 14 Carpaccio de Buey/Ox Carpaccio
- 16 Pulpo a la Gallega/Galicia-style octopus
- 9,5 Patatas de la Madre Superiora: patatas, pimientos padrón, huevos, cebolla y jamón
Mother Superior potatoes: potatoes, galician peppers, egg, onion and ham

Ensaladas / Salads

- 10 Ensalada Especial/Special Salad:
Espárragos, huevo, zanahoria, tomate, jamón, olivas, cebolla, atún, maiz
Asparagus, egg, tomato, ham, carrots, olives, onions, tuna, corn
- 10 Ensalada de Temporada/Season Salad:
Queso de cabra gratinado, fruta de temporada, aguacate, tomates, cebolla
Au gratin goat cheese, season fruit, avocado, tomato, onion
- 10 Ensalada de Pollo/Chicken Salad:
Pollo, picatostes, parmesano, cebolla, tomate, salsa
Chicken, croutons, parmesan cheese, onion, tomato, sauce
- 12 Ensalada de Salmón Ahumado/Smoked Salmon Salad
Salmón ahumado, queso feta, aguacate, lechuga, cebolla, pepino, tomate
Smoked salmon, feta cheese, avocado, lettuce, onion, cucumber, tomato



Pocetas / Sandwiches

- 6 Sandwich Vegetal: Atún, huevo, lechuga, tomate, espárragos, mahonesa
Vegetable Sandwich: Tuna, egg, lettuce, tomato, asparagus, mayonnaise
- 6 Sandwich Especial: Bacon, queso, huevo, cebolla plancha
Special Sandwich: Bacon, cheese, egg, grilled onions
- 4 Sandwich Mixto/Mixed Sandwich
- 12,5 Hamburguesa Completa de Buey de Valles de Esla
Complete Hamburger with french fries:
Pan, hamburguesa de buey, huevo, queso, bacon, cebolla, tomate y lechuga
Bread, ox meat, egg, cheese, bacon, onions, tomato, lettuce

Nuestras tortillas al momento / Made to order omelettes

- 6 Tortilla Española/Spanish Tortilla
- 6 Tortilla de berenjena/Eggplant Tortilla
- 6 Tortilla de morcilla y cebolla/Morcilla and onion Tortilla
- 6 Tortilla de jamón y queso/Ham and cheese Tortilla
- 6 Tortilla de champiñones/ Mushroom Tortilla

Pescado de la Lonja / Fresh fish from the fish market

- 15 Dorada a la espalda/Grilled Giltheadfish
- 15 Lenguado a la plancha/Grilled Sole
- 15 Emperador a la plancha/Grilled Swordfish
- 15 Bacalao con tomate/Grilled codfish with tomatoe
- 14 Sopa de Pescado y Marisco/Fish and Seafood Soup

Carnes / Meats

- 11 Solomillo de cerdo a la plancha al Roquefort o a la Pimienta /
Pork Sirloin with Pepper or Roquefort sauce
- 13 Secreto a la Brasa / Grilled pork fillet
- 15,5 Chuletas de Cordero con ajos tiernos/
Lamb chops with Green garlic
- 19 Entrecot Gallego al Roquefort /Galician
Entrecote with roquefort sauce



Tasca de vins i menjars Les Monges

Paellas & Arroces* / Paellas & Rices*

- 14 Paella Valenciana/Valencian (meats) Paella
- 15 Paella de Marisco/Seafood Paella
- 14,5 Paella Mixta / Meats and Seafood Paella
- 14 Paella de Verduras/Vegetable Paella
- 22 Paella de Bogavante / Lobster Paella
- 15 Arroz Negro / Black Seafood Paella
- 15 Arroz del Senyoret/Paella with already peeled seafood
- 14 Arroz Meloso con Sepia y Cigalas/
Broth rice with Cuttlefish and Crayfishes
- 14 Fideuà de Marisco / Traditional Seafood Noodles

*Precio por persona - Min.2 pers./ *Price per person - Min.2 pers.

Pastres / Desserts

- 6 Tiramisú
- 6 Bizcocho de chocolate con almendra/
Chocolate and almond sponge cake
- 5,5 Flan de almendra/Almond Custard
- 6 Tarta de Queso/Cheese cake
- 4,5 Helados/Ice Cream



1,8 Pan y alioli/Bread with ali-oli garlic mayonnaise