



La Cassola

de la Marina

LOCAL PRODUCTS • HOME-MADE
TRADITIONAL CATALAN HOMEMADE CUISINE • GLUTEN-FREE OPTION

DAILY MENU

Without dessert With dessert
11,50€
13,00€

1/2 DAILY MENU

1st course (+ €1.50 dessert) 6,00€
2nd course (+ €1.50 desserts) 7,50€

WEEKEND MENU

Without dessert With dessert
15,50€
17,50€

DAILY DISH

4,00€

THURSDAY... PAELLA

Meat paella with ribs and sausage
Fish and seafood paella
Vegetable, mushroom and artichoke paella

CHICKEN

12,00€

CHICKEN PROMOTION

Chicken, potatoes, aioli, croquettes and bread
21,50€

MORE INFORMATION AND
MORE LANGUAGES AT...



PAELLAS AND FIDEUAS TO TAKE AWAY €14.95
PER PERSON

SCHEDULE

CLOSED MONDAY • OPEN TUESDAY TO SUNDAY FROM 11AM TO 3:30PM

C/ ESGLÉSIA, 329 - 93 769 25 37 • C/ JOVARA, 31 - 93 167 87 91

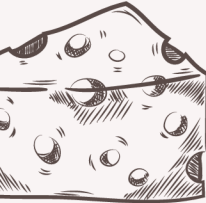
WWW.LACASSOLA.COM



ALL DISHES ARE INCLUDED IN THE MENUS

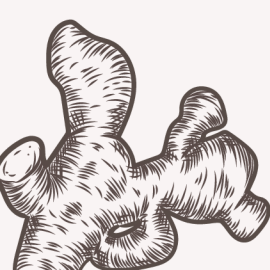


FIRST COURSES

- 
- 
- ¹ Strawberry salad with mixed greens, goat cheese, mango and walnuts
 - ¹ Tuna salad with mixed greens, avocado and toasted seeds
 - ¹ Russian salad
 - ¹ Potato salad with Figueres onion, tuna, hard-boiled egg and piquillo peppers
 - ¹ Pasta salad with pesto with tomato and fresh cheese
 - ¹ Cucumber, tomato and spring onion pickle
 - ¹ Chickpea salad with vegetables, Iberian ham and nuts
 - ¹ Lentil salad with sun-dried tomato, sliced cod, onion and olives
 - ¹ Potato omelette with olive oil and Figueres onion
 - ¹ Oriental noodles with soy and vegetables: green pepper, red pepper, onion, carrot and zucchini
 - ¹ Baked artichokes sautéed with onion and ham
 - ¹ Tagliatelle with sausages and tomato
 - ¹ Pea noodles with vegetables and minced meat
 - ¹ Homemade meat cannelloni
 - ¹ Macaroni
 - ¹ Meat lasagna
 - ¹ Spinach lasagna, with Figueres onion, raisins and almonds



SECOND COURSES

- 
- 
- 
- ² Low-temperature sirloin steak with mashed potatoes, sweet and sour sauce and sesame
 - ² 100% home-made beef burger with caramelized onion and potatoes
 - ² 100% home-made chicken burger with curry rice and pepper
 - ² Meat-stuffed aubergines with Figueres onion and carrot
 - ² Hot potatoes stuffed with pork cheek and gratinated with emmental cheese
 - ² Baked hake fillet with garlic and parsley
 - ² Tempura hake fillet
 - ² Sausage with beans
 - ² Rabbit with milk
 - ² Home-made meatballs with samfaina
 - ² Cuttlefish with peas and potatoes
 - ² Loin tenderloins with sweet ham and cheese, with garnish
 - ² Breaded chicken with garnish
 - ² Pork cheeks with garnish
 - ² Pork loins with garnish
 - ² Pickled sardines

THURSDAY

- ² Rib and sausage paella
- ² Fish and seafood paella
- ² Paella with vegetables, mushrooms and artichokes
- ² Fish and seafood fideuà

FRIDAY

- ¹ Couscous with chicken breast and curry
- ² Fish and seafood fideuà
- ² Chicken "fajitas" with vegetables
- ² Cod with samfaina
(Supplement of €2.50)
- ² Cod gratin with aioli
(Supplement of €2.50)

WEEKEND SPECIALS

- ¹ Cod fillet
- ¹ Fresh noodles with porcini mushrooms and parmesan
- ¹ Meat-filled ravioli with sauce and mushrooms
- ¹ Stuffed eggs
- ¹ Catalan-style spinach cannelloni with goat cheese
- ¹ Sea and mountain paella (Sunday)
- ¹ Vegetable paella, with porcini mushrooms, mushrooms and artichokes (Sunday)
- ¹ Fish and seafood fideuà (Sunday)
- ² 100% beef burger with goat cheese and caramelized onion
- ² Snails with "La Cassola" sauce
- ² Beef fricandó ² Stuffed squid
- ² Ham stuffed with bacon and dates
- ² Fresh fish in a marine style
- ² Cod gratin with allioli and potatoes
(Supplement of €0.50)
- ² Cod with samfaina and potatoes
(Supplement of €0.50)
- ² Cod and zucchini pil-pil timbale (Sunday)

**WIDE VARIETY OF DESSERTS
ALL OWN-MADE**

ASK US!