Our cuisine, our essence

Some flavours make us feel at home, and some aromas take us back to family meals. Our cooking grows from those memories, from local produce and from what our land offers each season.

At our table you will find artisan bread, family recipes and a way of cooking we still enjoy every day. Charcoal is our trusted companion. We prepare most of our dishes over its embers, bringing out the flavour of the ingredients and the aroma we love.

We hope you enjoy our cooking as much as we enjoy preparing it for you.
Enjoy your meal!

If you have a food intolerance or allergy, please inform our team before ordering.

To whet your appetite

Acorn-fed Iberian ham

120 g · 28,50 €

Intense aroma and delicate texture. Savour it slowly.

Chef's handmade croquettes

3,85 € each · Choose varieties and quantities

Crisp outside, creamy inside. Choose your favourites:
Roast meat
Red prawn from Palamós fish market
Catalan cheeses
Porcini with truffle

Salt cod fritter

3,60 € / piece

Golden crust and a tender centre, made with salt cod from the Basque Country.

Provolone with sobrasada

13,45 €

Oven-melted cheese with sobrasada.

Small scallops with an Iberian touch

6 pieces · 19,30 €

Delicate, juicy small scallops with a savoury Iberian touch.

Wedge clams in white wine

16,50 €

Small wedge clams from Palamós fish market, with white wine, garlic and parsley. A sauce made for dipping bread.

From our garden

Garden salad with 100% goat's cheese from the Cerdanya and Iberian ham

14,50 €

Fresh garden vegetables, creamy Cerdanya cheese made with 100% goat's milk and shavings of Iberian ham.

Pink Barbastro tomato with tuna belly and Kalamata olives

17,50 €

Fleshy, juicy pink Barbastro tomato with tuna belly and seasoned Kalamata olives PDO (Protected Designation of Origin).

Fresh and sun-dried tomato timbale with burrata

16,00 €

Fresh tomatoes and sun-dried tomatoes with soft-centred burrata. Freshness and depth in every bite.

Locally sourced charcoal-smoked oyster mushrooms

15,30 €

Meaty oyster mushrooms with the aroma of our charcoal oven, served with chopped garlic and parsley.

Charcoal-roasted escalivada vegetables

12,80 €

Red pepper, aubergine and onion, tender and juicy from the charcoal oven.

The taste of tradition

Cerdanya trinxat, with La Masia's character

18,90 €

Trinxat, our way. Potato, cabbage and salt-cured pork belly on a black garlic demi-glace, crowned with an egg yolk from Can Carbonell's happy hens in Llívia, cooked at low temperature and flame-finished. Topped with crispy pork belly cubes.

La Masia snails

22,80 €

Grandma's recipe, in a sauce with Iberian pork and a gentle spicy kick. We recommend pairing them with our artisan bread.

Grandma's cannelloni with truffle béchamel

16,20 €

Grandma's traditional roast-meat cannelloni, wrapped in a creamy truffle béchamel and gratinéed until golden.

La Masia escudella broth

14,60 €

One of the most cherished recipes in our Catalan kitchen. Meat and vegetable broth, slowly simmered and served piping hot with pasta. A comforting reminder of family meals on mountain days.

Thyme-confit lamb shoulder

26,50 €

Boneless, tender lamb shoulder, slow-cooked confit with thyme and served on silky mashed potato. Finished with a rich demi-glace that enhances the flavour of the lamb.

The taste of tradition

La Masia braised oxtail

26,20 €

One of our signature dishes. Tender, meltingly soft meat that falls from the bone, in a rich sauce made for dipping bread. The pleasure of a comforting, traditional stew.

Homemade stone-baked sourdough bread

5,00 €

Made with all-natural ingredients, with a crisp crust and soft crumb.

Main courses · Charcoal-grilled meat

Bavette of Bruna beef from the Cerdanya

25,50 €

Certified Bruna beef from the Cerdanya, aged for 30 days. Seared over charcoal and finished to your liking on a hot stone, with skin-on rustic potatoes and Padrón peppers.

Chargrilled Cerdanya lamb

24,95 €

Our Cerdanya lamb, charcoal-grilled until golden outside and succulent inside. Served with golden, crispy skin-on rustic potatoes and Padrón peppers.

Charcoal-grilled Iberian pork secreto

22,50 €

Succulent Iberian pork secreto cooked over our charcoal, with the smoky aroma we love. Served with golden, crispy skin-on rustic potatoes.

Main courses · Charcoal-grilled meat

Beef fillet, from charcoal to hot stone

28,35 €

Certified beef fillet from the Cerdanya. Seared over charcoal and finished to your liking on a hot stone, with skin-on rustic potatoes and Padrón peppers.

Cerdanya rib steak, aged for 30 days

1 kg · 73,80 €

Certified Cerdanya beef rib steak, aged for 30 days. Seared over charcoal and finished to your liking on a hot stone, with skin-on rustic potatoes and Padrón peppers.

Duck breast with apple purée

24,22 €

Rich duck breast with smooth apple purée, balancing sweet and savoury flavours.

Chargrilled Cerdanya butifarra sausage

17,30 €

At La Masia we charcoal-grill our Cerdanya butifarra sausage and serve it with a tender ember-baked potato and house aioli. A classic of our mountain cooking.

Charcoal-finished pig's trotters

19,80 €

Slow-cooked and finished over charcoal. Meltingly tender.

Main courses · Fish

Basque Country salt cod loin gratinéed with aioli

26,35 €

Succulent cod on sliced baked potatoes, topped with a golden aioli gratin.

Charcoal-roasted wild turbot with Provençal herbs

29,50 €

Delicate wild turbot roasted in the charcoal oven with fragrant Provençal herbs.

Charcoal-oven-roasted pink trout

22,80 €

Pink-fleshed trout from the charcoal oven, with sliced baked potatoes and subtle smoky notes.

Palamós fish market langoustines with black salt

5 pieces · 36,50 €

Juicy langoustines from Palamós fish market with a touch of black salt.

Charcoal-cooked rice

Our rice dishes are one of the great reasons to dine at La Masia. We choose Molí de Pals rice from the Empordà and cook it with time and care: cooking begins on our Basque grill and finishes in the charcoal oven. This slow, careful process concentrates the flavours and gives every grain the aroma of the embers. Quality produce, natural ingredients and locally sourced products complete the dish.

Discover our own approach to rice.

Minimum 2 people.
Approximate preparation time: 40 minutes.

Mountain rice, the soul of the Cerdanya

25,80 € / person

Pork rib tips, Cerdanya butifarra sausage and oyster mushrooms, cooked over charcoal.

Optional pig's trotters and snails.

Seafood rice

29,30 € / person

With cuttlefish, prawn, mussel and scallop from Palamós fish market.

Garden vegetable rice

23,80 € / person

Seasonal, locally sourced vegetables cooked over our charcoal.

Charcoal-cooked rice

Minimum 2 people.
Approximate preparation time: 40 minutes.

Soupy rice with lobster from Palamós fish market

32,35 € / person

Lobster from Palamós fish market in a rich, flavoursome broth.

Rabbit rice

26,45 € / person

Rabbit rice inspired by traditional countryside cooking. Snails available as an option.

Rice with octopus tentacle and handmade aioli

26,70 € / person

Octopus tentacle over richly flavoured seafood rice, with charcoal aromas and handmade aioli.

Our sweetest tradition

We come from a family with centuries of baking tradition. Today, we make all our desserts here at La Masia, honouring that heritage with the care of homemade cooking.

San Sebastián cheesecake

8,50 €

Our signature dessert. Golden outside and wonderfully creamy inside, made with the care of our family recipe and the tradition of old-fashioned baking.

Tarte Tatin with vanilla ice cream

7,80 €

Caramelised apple on golden pastry, served warm with vanilla ice cream and cinnamon.

Crema catalana

7,50 €

Silky Catalan custard beneath a thin, crisp caramelised sugar crust.

Chocolate fondant with vanilla ice cream

8,00 €

Warm chocolate cake with a molten centre and vanilla ice cream. A delicious contrast of temperatures.

La Masia tiramisu

8,00 €

Soft and creamy, with the aroma of coffee in every spoonful.

Chocolate truffles

4 pieces · 8,30 €

Melt-in-the-mouth chocolate truffles with a deep cocoa flavour.

Our sweetest tradition

La Masia torrija with crema catalana and nougat ice cream

9,80 €

Tender Spanish-style French toast, crema catalana with a crisp sugar topping and nougat ice cream.

Mango sorbet

5,80 €

Sweet mango for a light, refreshing finish.

Mató cheese with honey

7,50 €

Creamy mató cheese from the Cerdanya Pyrenees, with Cerdanya honey produced at an altitude of over 2,000 metres.

Valencianet

6,50 €

Vanilla ice cream with freshly squeezed orange juice.

Cerdanya yogurt

5,50 €

Smooth and creamy.

Homemade crème caramel with whipped cream

5,50 €

Made here at La Masia, with caramel and whipped cream. A taste of traditional desserts.