


















NOW ON THE MARKET

Warm salad with pumpkin, artichoke, dried tomato and black olive 	16
Brandade <i>millefeuille</i> with crunchy vegetables 	17
Vegan leek terrine with seaweed and charcoal emulsified pepper 	16
Scallops with <i>El Prat</i> artichokes and Sichuan pepper sauce	22
Fried baby squid with seaweed and black <i>alloli</i> 	18
Mediterranean rockfish soup, according to market	17

FROM THE LOCAL FISH MARKET

Catalan style cod with spinach and pinenuts with its stewed kokotxas 	26
Red mullet with its crispy scales, spiced broth, and roasted vegetables 	28
Catalan style stuffed squid with romesco sauce    	28
Creamy Delta <i>Bomba</i> rice with lobster (min. 2 people)	38 / person

PYRYNEES MEAT

Charcoal-baked lamb rack with potatoes and chives  	26
Veal cheeks with potato <i>parmentier</i> and black truffle 	24
Pigeon and quail <i>Pithivier</i>  	34
<i>Pallars</i> organic beef sirloin Rossini style with foie gras and black truffle  	39
Melanosporum Truffle	3 / g

Gluten  / Pork  / Dairy  / Nuts  / Vegan 

Bread service and complements. 2.90€

At SOLC we serve artisan bread made from natural sourdough from Forn Sant Josep bakery

To reduce our ecological footprint, all the ingredients offered in SOLC Restaurant are primarily chosen from local sources and seasonal availability, and our hot beverage selection is sustainable certified.

Prices in euros, VAT included – Please, inform us if you have any allergies.