

**A TREAT. OR  
SOMETHING  
TO EAT?**

**Scandic**



## TAPAS 6,90€ / EACH

### TACO L, \*

Crispy fried chicken, avocado and jalapeño salsa  
\*Available with vegan portobello schnitzel

### ANILLAS DE CALAMAR M

Crispy fried calamari rings, lemon and aioli

### CEVICHE M, G

Salmon ceviche with avocado and mojo verde

### GAZPACHO MAS M

Gazpacho with lime and watermelon, served with prawns

### CAMARONES AL AJILLO M, G

Prawns with chili, garlic and parsley

### HALLOUMI L, G

Halloumi fries with tomato relish

### PATATAS BRAVAS M, G, V

Roasted potatoes with spicy tomato sauce and aioli

### MANCHEGO L, G

Manchego cheese with garlic and tarragon

### COSTILLAS M, G

Barbecue-glazed pork ribs with coleslaw

### SERRANO M, G

Serrano ham with grilled pimientos peppers

## STARTERS

### TARTAR L, G

Beef tenderloin tartare with pickled jalapeño, aioli, manchego cheese and mâche salad  
EUR 14,50 / 25,00

### PAN BRIOCHE L

Prawns, avocado, egg and chipotle mayonnaise on toasted brioche  
EUR 14,50

## SUMMER DEAL

2 COURSES 30.00 € OR 3 COURSES 35.00 €

### TAPAS

2 Tapas of your choice

### ESCALOPA L, G

Butter-fried pork schnitzel, garlic beans, lemon butter and French fries

### CREMA CATALANA L, G

Catalan-style crème brûlée

## SCANDIC WATER

ALSO AVAILABLE WITH BUBBLES  
Scandic water is chilled and filtered  
EUR 4,20



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## MAIN COURSES

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### RISOTTO VERDE ESPANOL L, G, \*

Asparagus, spinach and peas in sparkling wine risotto with manchegocheese

### BISTECCA AL PEPE L, G

Mas pepper steak with brandy cream sauce, garlic beans and rocket-manchego potatoes  
EUR 42,00

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#### ADD-ONS

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Fried whitefish	EUR 8,00
Prawns	EUR 6,00
Vegan portobello cutlet	EUR 4,00

### COREGONO L, G

Roasted whitefish, grilled asparagus, new potatoes in mojo verde salsa and saffron butter sauce  
EUR 32,00

### CLUB SANDWICH L, \*

Grilled chicken, serrano ham, egg, grilled pepper, tomato and aioli on sourdough

\*Available with a vegan portobello cutle

EUR 19,50 / \*17,50

### ESCALOPA L, G

Butter-fried pork schnitzel, garlic beans, lemon butter and French fries

\*Available with a vegan portobello cutle

EUR 24,50 / \* 22,00

### MAS SEASONAL SALAD M, G

Grilled asparagus, strawberries, halloumi, crispy serrano ham and lemon vinaigrette

EUR 15,90

### SMASH BURGER L

Finnish beef patty, cheddar, mojo rojo, caramelized onion and aioli

EUR SINGLE 18,50 / DOUBLE 22,50

### MAS CAESAR L

Romaine lettuce, manchego, Caesar dressing and garlic croutons

EUR 17,90

### HALLOUMI BURGER L \*

Fried halloumi, grilled pepper, mojo rojo, caramelized onion and aioli

\*Available with a vegan portobello cutlet

EUR SINGLE 18,50 / DOUBLE 22,50 / \* 16,50

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#### ADD-ONS

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Grilled chicken or hand-peeled prawns	EUR 6,00
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#### ADD-ONS

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French fries with aioli L, G	EUR 4,00
Sweet potato wedges with aioli L, G	EUR 5,00
Mas fries: jalapeño, serrano ham & manchego L, G	EUR 6,50
Mas Greens: mixed salad, cucumber & tomato	EUR 5,00



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## DESSERTS

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### CREMA CATALANA L, G

Catalan crème brûlée  
EUR 6,50

### CHURROS L, \*

Mas's cinnamon churros with orange-flavored  
chocolate sauce  
EUR 5,90

### SORBETE M, V, G

Sparkling wine sorbet with strawberries  
EUR 7,90

### HELADO

A scoop of artisan ice cream or sorbet  
EUR 5,00

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## MÁS MENUS

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### SEASONAL MENU 52,00 €

#### PAN BRIOCHE L

Prawns, avocado, egg and chipotle mayonnaise on  
toasted brioche

#### COREGONO L, G

Roasted whitefish, grilled asparagus, new potatoes  
in mojo verde salsa and saffron butter sauce

#### SORBETE M, V, G

Sparkling wine sorbet with strawberries

### MAS MENU 59,00 €

#### TARTAR L, G

Beef tenderloin tartare with pickled jalapeño, aioli,  
manchego cheese and mâche salad

#### BISTECCA AL PEPE L, G

Mas pepper steak with brandy cream sauce, garlic  
beans and rocket-manchego potatoes

#### CREMA CATALANA L, G

Catalan crème brûlée

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## GREEN MENU 42,00 €

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#### GAZPACHO MAS M

Gazpacho with lime and watermelon, served with  
prawns

#### PATATAS BRAVAS M, G, V

Roasted potatoes with spicy tomato sauce and aioli

#### RISOTTO VERDE ESPANOL L, G

Asparagus, spinach and peas in sparkling wine  
risotto with manchego cheese

#### SORBETE M, V, G

Sparkling wine sorbet with strawberries  
\*Menu available as vegan upon request