Más

TAPAS 7,50 € EACH

CEVICHE M, G
Whitefish, avocado, lime, jalapeño and olive oil

CHORIZO M, G
Chorizo braised in red wine with chili and chestnuts

SERRANO M, G
Serrano ham and grilled Pimiento peppers

CAMARONES AL AJILLO M, G
Shrimps, chili, garlic and parsley

SETAS AL JEREZ L
Chanterelles braised in sherry cream with El Pastor truffle cheese on toasted brioche

PATATAS BRAVAS M, G, V
Roasted potatoes, spicy tomato sauce and aioli

CHEVRE PINTXO L *
Roasted goat cheese, chili honey and walnuts

*available with vegan Chavre cheese

TACO M *
Fried chicken, avocado and tomato-jalapeño salsa

*available with vegan No Chicken nugget

ENTRANTES

MAS TAPAS SELECTION M
Serrano ham, Pimiento peppers, olives, whitefish ceviche, chicken taco and patatas bravas
EUR 18,00 / 28,00

TARTAR L, G
Beef tenderloin tartare, fried capers, aioli and El Pastor truffle cheese
EUR 14,50 / 25,00

CARACOLES L
Snails braised in garlic-herb butter, gratinated with Valdeón blue cheese and served with garlic bread
EUR 15,50

APERITIVO

LE CONTESSE PROSECCO BIO BRUT
Glera | Italy, Veneto
Dry, fruity, well-balanced
EUR 9,00 | 56,00

MÁS SIGNATURE
Gin, Chambord, Raspberry,
Lemon, Foamee
EUR 14,00

SCANDIC WATER

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

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Más

PLATOS PRINCIPALES

PESCADO FRITO M, G *
Fried red perch, tomato-jalapeño salsa, aioli and French fries

* available with a vegan Portobello schnitzel
EUR 21,50 / *20,50

BOCADILLO DE CLUB L, *
Grilled chicken, bacon, egg, grilled peppers, tomato and aioli on levain bread

*available with a vegan Portobello schnitzel
EUR 19,50 / *18,50

PASTEL VERDE M, V
Butternut squash, vegan Chavre cheese and beluga lentils in crispy filo pastry, served with a warm vegetable and chanterelle salad
EUR 26,00

ENSALADA SALMÓN L, G
Grilled salmon, egg, tomatoes, olives, grilled peppers and lemon-passion fruit vinaigrette
EUR 24,50

MAS CAESAR L
Romaine lettuce, Manchego cheese, Caesar dressing and garlic croutons
EUR 17,90

ADD-ONS

Grilled chicken	EUR 6,00
Grilled salmon	EUR 6,00
Shrimps	EUR 6,00

SOLOMILLO ALA PIMIENTA L, G
Pepper steak from Finnish beef tenderloin, brandy cream sauce, garlic beans and French fries
EUR 42,00

CORDERO ASADO L, G
Slow-cooked lamb shank seasoned with oregano and garlic, served with butternut squash purée, root vegetables braised in Tempranillo stock and roasted potatoes
EUR 36,00

COREGONO L, G
Pan-fried whitefish with mussels braised in a white wine and butter sauce, leek and butternut squash
EUR 32,00

MAS BEEF BURGER L, *
Grilled Finnish heritage breed beef burger, El Pastor truffle cheese, crispy onions, Pimiento and aioli

*available with a vegan Portobello schnitzel
EUR SINGLE 20,80 *17,50 / DOUBLE 24,80 *21,50

ADD-ONS

Chili-cheese fries: smoked chili mayonnaise, Manchego cheese, jalapeño, crispy onions and French fries L, G	EUR 7,50
Sweet potato fries L, G	EUR 4,00
French fries	EUR 3,00
Valdeón blue cheese G	EUR 1,50
Bacon	EUR 1,50
Aioli L, G	EUR 1,50
Smoked chili mayonnaise	EUR 1,50

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Más

POSTRES

TORRIJAS L
Butter-fried Spanish-style French toast with vanilla ice cream and brandy-flambéed plums
EUR 8,50

XOCO M, V
Dark chocolate mousse Mas style with olive oil, crispy bread and Maldon sea salt
EUR 6,00

CREMA CATALANA L, G
Traditional Catalan custard with orange sorbet
EUR 8,50

HELADO
vanilla ice cream L, G chocolate ice cream M, G, V
pistachio ice cream L, G orange sorbet M, G, V
EUR 5,00

MENUS

MAS SEASONAL 52,00 €

TAPAS
Setas al jerez / Chevre pintxo

COREGONO L, G
Pan-fried whitefish with mussels braised in saffron cream, leek and butternut squash

TORRIJAS L
Butter-fried Spanish-style French toast with vanilla ice cream and brandy-flambéed plums

CHEFS SELECTION 62,00 €

MAS TAPAS SELECTION M
Serrano ham, Pimiento peppers, olives, whitefish ceviche, chicken taco and patatas bravas

SOLOMILLO ALA PIMIENTA L, G
Pepper steak from Finnish beef tenderloin, brandy cream sauce, garlic beans and French fries

CREMA CATALANA L, G
Traditional Catalan custard with orange sorbet

VEGETARIAN MENU 42,00 €

TACO M
Fried No Chicken nugget, avocado, tomato-jalapeño

PASTEL VERDE M, V
Butternut squash, Chavre and beluga lentils in crispy filo pastry with chanterelle salad

PATATAS BRAVAS M, G, V
Roasted potatoes, spicy tomato sauce and aioli

XOCO M, V
Dark chocolate mousse Mas style with olive oil, crispy bread and Maldon sea salt

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