



EN

LES VOLTES DE CALELLA

by ES PORTAL

Price per person
Price with VAT included

 With gluten

DESSERTS

CRÈME BRÛLÉE Crème brûlée on rum-soaked sponge cake with caramel and red berry textures	5,60 €
LES VOLTES CHOCOLATE Milk chocolate and sponge finger mousse with toffee and salted caramel butter ice cream	6,50 €
OUR COULANT Chocolate coulant with vanilla crème anglaise and cherry yoghurt ice cream	6,70 €
ANGELO CORVITTO ICE CREAMS Homemade ice cream: raspberry cream, caramel on salted butter, dark chocolate, cherry creamy yoghurt or sweet lemon sorbet	6,80 €
OUR VERSION OF THE BANANA SPLIT Banana and dark chocolate plum cake with cocoa and strawberry foam	6,90 €
RECUIT FROM CAN PAUET Caramelized hazelnuts with creamy curd, coffee coulis and raspberry ice cream	7,00 €
PEAR TARTE TATIN  Caramelised puff pastry with Tatin-style pear and dark chocolate ice cream	7,90 €
THE IRRESISTIBLE Assortment of handmade truffles (ratafia, dark chocolate and white chocolate with matcha tea)	8,50 €



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SWEET WINES

MOSCAT VI DOLÇ DE L'EMPORDÀ (Mas Llunes) · DO Empordà 5,00 €
(100% Small-grain Muscatel)

Made from small-grain Muscat. Straw colour. Fresh aroma, fresh fruit, balsamic, floral, hints of honey. In the mouth it is fresh, fruity, balanced.

SOMNIS DE GERISENA (Gerisena) · DO Empordà 5,90 €
(100% Red Grenache)

Ample and sweet on the palate, it has aromas of raisined white fruit and toasted nuts, with notes of green walnuts characteristic of the most prized *rancis*.

DOLÇ MATARÓ (Alta Alella) · DO Alella 6,00 €
(100% Monastrell) · *Ecologic and Vegan*

Aromas of candied fruit, plums, dried figs, blackberries and orange peel. In the mouth it is smooth, tasty, reminiscent of candied black fruit, and with an original balance between acidity and sweetness.

VI DE GLASS GEWÜRZSTRAMINER (Gramona) · DO Penedès 6,00 €
(100% Gewürzstraminer)

Pale yellow colour with greenish reflections. Very fruity, perfumed and refreshing at the same time, balancing its sweetness.

ZUSSLIN RIESLING LES CHAPELLES (Domain Valentin Zusslin) · AOC Alsace 6,10 €
(100% Riesling) · *Ecologic and Biodynamic*

Semi-sweet unclarified wine, aged for one year in oak casks with its lees, to give it structure. It has earthy and citrus aromas of honey, lemon and grapefruit, as well as tropical notes of lychee and pineapple. Highly versatile, both as an accompaniment for fruit-based desserts and as an aperitif.

DELICADO COSECHA (Ximénez Spínola) · DO Jerez 6,50 €
(100% Pedro Ximénez)

Very well-balanced sweet wine, without being cloying, with good acidity levels and a persistent after-taste, very pleasant and fruity. Initial aromas of stone fruit (peach, apricot and ripe plum), followed by notes of pear and green apple, together with a hint of French oak wood that balances the whole.