

STARTERS

- Balfegó Bluefin Tuna Tataki with soy mayonnaise ,
togarashi and wakame seaweed 28,00€
- Crispy Artichokes with Foiegras and Pedro Ximenez
Reduction 19,00€
- Snails “a la llauna” with two “aliolis” 19,00€
- Warm Mixed Greens Salad, Mató Cheese, Armagnac-
soaked Figs, Toasted Pine Nuts, and “Eth Brinhon”
Honey Vinaigrette” 19,00€
- Crispy chicken salad with soy, mustard and honey
Vinaigrette and pickled beetroot 19,00€
- Wild Boar Ragout Risotto, Black Trumpet Mushrooms,
and Tête de Moine Cheese Flower 22,00€
- Butterfish Carpaccio, Iberian Bacon Powder, Aji
Amarillo Mayo, and Raspberry Salt 21,00€
- French-style Onion Soup: Caramelized Onion,
Toasted Bread, Gratinated Cheese, and Egg 16,00€
- Fresh Pasta Spaghetti: Napolitana, Bolognese, or
Carbonara 16,00€

MAIN COURSES

- Discarlux Old Cow Sirloin (Galicia origin) 35,00€
- Authentic Ox Chop (National Castrated Male)
Discarlux (Approx. 2 Kg. Price and availability upon request)
- Local Lamb Sepherd pie on Roasted Leek Cream,
Pomegranate, and Sautéed Beans 28,00€
- Iberian Pork “Lagarto”, Sweet Potato Two Ways,
Lemon and Thyme Salt 26,00€
- Octopus Hot Roll in Potato Brioche, Kimchee Mayo,
Corn Powder, and Pico de Gallo 29,00€
- Cod Loin Confit, Roasted Celeriac Base, Faux Pilpil
with Peppers, and Pea Shoots 28,00€
- Line-caught Hake Loin on Sepia Stew, Guanciale, and
Seasonal Mushrooms 29,00€
- La Granja's Burger 100% Galician Old Cow 23,00€
- Cordon Bleu Escalope 19,00€

ORGANIC EGGS

- Fried with Carrasco Iberian Ham 25,00€
- Fried with Truffle oil and Foie Micuit 25,00€



HOMEMADE PIZZAS

We make the dough artisanally with locally sourced flour milled on a stone mill. €2.00 charge for each additional ingredient.

Natural Red Pepper, Mushrooms, Artichokes, and Fresh Asparagus 17,00€

4 estaciones Fresh Mushrooms, Ham, Tuna and Artichokes 17,00€

BBQ BBQ Sauce, chicken and Mushrooms 17,00€

Pepperoni Italian Pepperoni 12,90€

Carbonara Carbonara sauce with bacon and onion 16,00€

Baqueira Sausage, Bacon and Egg 18,00€

4 quesos Gruyere, Taleggio and Gorgonzola cheeses 18,00€

Ranchera Spicy Bolognese and Onion 17,00€

Margarita 13,00€

Prosciutto Ham 15,00€

Taleggio Italian Speck and Taleggio cheese 17,00€

Beicon Bacon, Egg and Black Olives 17,00€

Gorgonzola Speck and Gorgonzola cheese 17,00€

Mexicana Spicy chorizo, Onion and red Pepper 18,00€

SIGNATURE PIZZAS

Pizza Temptation: Our most desired pizza. Truffle, buffalo mozzarella, parmesan, foie, ... make this pizza a pleasure for the senses 29,00€

Northern Pizza 🍄: Premium Cantabrian Anchovies, Encantaran sun-dried tomato (local product), and Mató cheese from the Catalan Pyrenees 23.00€

Pizza La Granja: Black dough pizza with boletus sauce base, topped with goat cheese log and parmesan 21,00€

Pizza from My Father-in-law's Garden: Slices of Raf tomato on a Margherita, topped with arugula, parmesan, and black garlic mousseline 21,00€

Margherita di Napoli: The traditional Neapolitan Margherita. Pizza with buffalo mozzarella, natural crushed tomato, fresh basil, and extra virgin olive oil. 17,00€



TO SHARE

- Carrascí Iberian Bellota Ham 28,00€
- Ages Waygu Picanha 28,00€
- World Premium Cheese Tasting 26,00€
 - Pecorino al Tartufo: Italian, Sheep, 8 Months and Truffled
 - La Antigua Tempranillo: Spanish, Sheep, 12 Months and Tempranillo grapes skins
 - Conté DOP: French, Cow raw milk and 2 months aged
- Cantabrian Anchovies Size 0, Escalivada, Black Olive Powder, and Thyme Salt 26,00€
- Iberian Pork Tenderloin Toast Marinated 12 Hours in Sherry, Bone Marrow Cream, and Tomato Concassé 22,00€
- Mushroom Foie: A trompe-l'oeil made from fresh mushrooms that will surprise you. Vegan option 19,00€
- Goat Cheese Toast, Iberian Bacon, and Homemade Tomato Jam 19,00€
- Potatoes with "La Granja" Brava Sauce and Allioli Foam 14,00€
- Large Iberian Ham Croquettes with Truffle Cream 15,00€
- Free-range Chicken Fingers Marinated and Breaded in Panko with Kimchi Mayo 15,00€

SWEET ENDING

- Caramelized French Toast, Toffee, Crumble, and Vanilla Ice Cream 9,50€
- Deconstructed Lemon Pie. Gluten-free dessert 9,50€
- Crêpes: 2 crêpes with the following options: vanilla and chocolate / chocolate / jam or sugar 9,50€
- Red Fruits Mille-feuille, Chantilly, and English Cream on Cassis Soup 9,50€
- Chocolate Volcano 9,50€
- La Granja's Cheesecake and Berries 9,50€
- Deconstructed Banoffee: Soil, Stewed Banana, Toffee, and Ice Cream 9,50€
- Pineapple in Two Textures, Lime Sorbet, Guava Soup, and Orange Blossom Marshmallow (a dessert suitable for vegans, celiacs, or lactose intolerant—no excuses!!!) 9,50€



THE EXPERIENCE NACARIÍ CAVIAR

Nacarií Caviar is produced since 1999 in Les, in the Aran Valley. The sturgeons, originally from Lake Baikal in Siberia, live in the crystal-clear, pure waters of the Garona River, just a few kilometers from its source.

They are raised by biologists following the traditional methods of Iranian masters. This process results in caviar of excellent quality and pure flavor.

At La Granja Baqueira, we offer an experience to taste Nacarií Tradition Caviar and Nacarií Selection Caviar. In Tradition, the eggs are between 2.5 and 2.9 mm in diameter and the caviar is aged longer. In Selection, the eggs are larger (3 to 3.4 mm). Served in 10g tins with mother-of-pearl cutlery and blinis—a luxury accessible and a different experience.

Prices:

- Experience: Tradición + Selección 62€
- Can 10gr Caviar Tradición 29€
- Can 10gr Caviar Selección 37€

