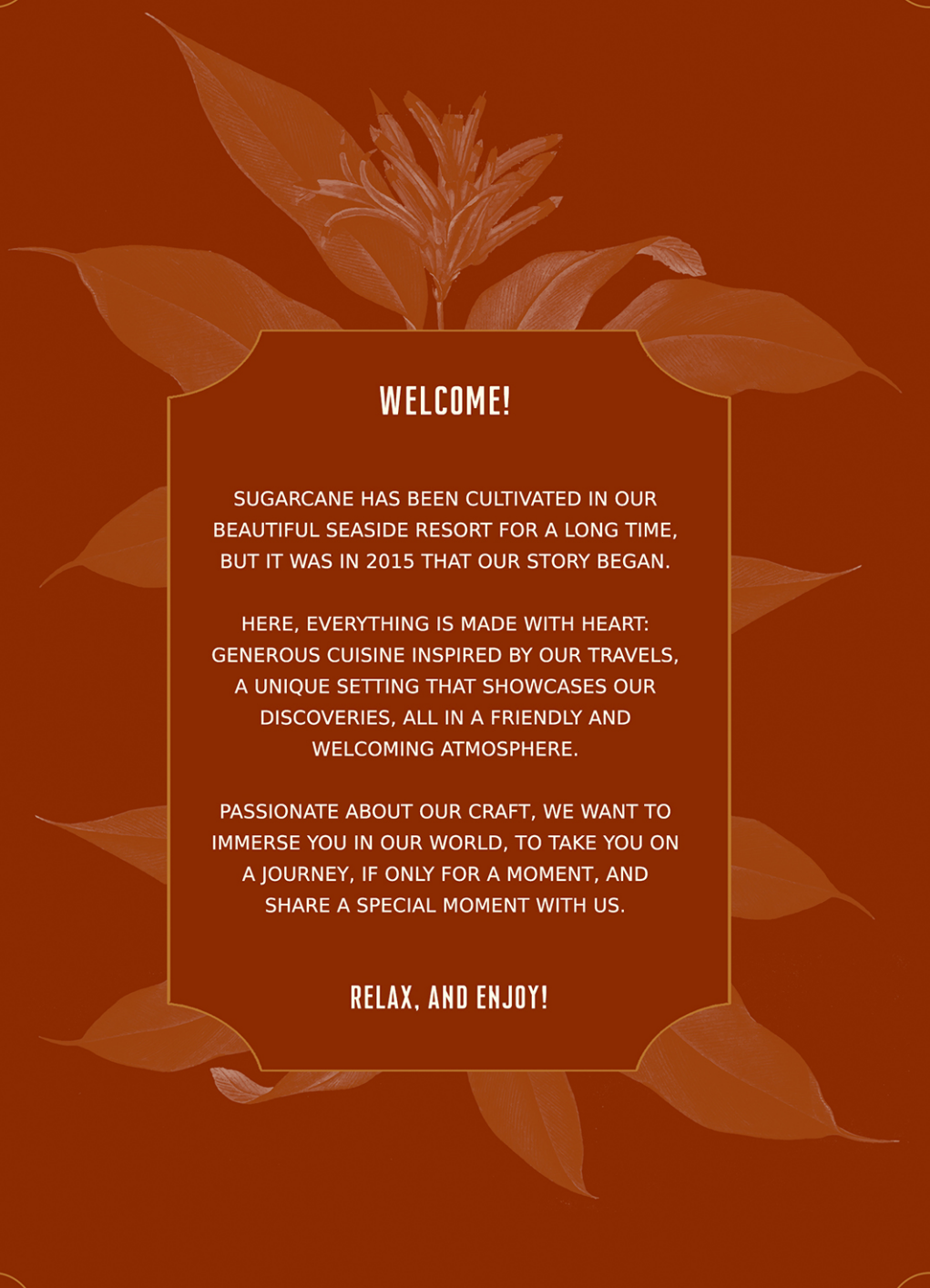




WELCOME!

SUGARCANE HAS BEEN CULTIVATED IN OUR BEAUTIFUL SEASIDE RESORT FOR A LONG TIME, BUT IT WAS IN 2015 THAT OUR STORY BEGAN.

HERE, EVERYTHING IS MADE WITH HEART: GENEROUS CUISINE INSPIRED BY OUR TRAVELS, A UNIQUE SETTING THAT SHOWCASES OUR DISCOVERIES, ALL IN A FRIENDLY AND WELCOMING ATMOSPHERE.

PASSIONATE ABOUT OUR CRAFT, WE WANT TO IMMERSE YOU IN OUR WORLD, TO TAKE YOU ON A JOURNEY, IF ONLY FOR A MOMENT, AND SHARE A SPECIAL MOMENT WITH US.

RELAX, AND ENJOY!

TO START

To share or not!

CEVICHE NEW

POULPE | AROMATES | TOMATES
—17—

SALMON TARTARE

LIME | AROMATICS
—19—

THE CRYING TIGER

SNACKED BEEF | SOY | SESAME
—19—

CAMEMBERT

HONEY | THYME | BACON BITS
—16—

SHRIMP

AÏOLI
—15—

PÂTE EN CROÛTE NEW

PICKLES
—14—

BURRATA

TOMATOES | PESTO | BASIL
—16—

CARPACCIO

CAPRES | OLD CANTAL | BASIL
—18—

LA BELLOTA

PALETA BELLOTA | CRYSTAL BREAD | TOMATO
—17—

TACOS NEW

PRAWNS | GUACAMOLE | MANGO
—17—

THE ASSORTMENTS NEW

SEA

—35—

OCTOPUS
SEAFOOD KNIVES
SHRIMP
AÏOLI
ANCHOVY
SQUID
PATATAS BRAVAS

The Massane Towers



EARTH

—33—

PALETA BELLOTA
CHORIZO IBERIQUE
PAN CON TOMATE
TOMME MATURED
PATATAS BRAVAS
PATÉ EN CROÛTE
FOUET CATALAN

SALADS

CABRI

WARM GOAT CHEESE | HONEY
BACON | WALNUTS | APPLE
—18—

CARIBBEAN

SHRIMP | SALMON
SEAFOOD KNIFE | PINEAPPLE
—18—

EXOTIC

PINEAPPLE | MANGO | AVOCADO,
BEAN SPROUTS | APPLE | WALNUTS
—17—

CESAR

BREADED CHICKEN | AGED CANTAL
CROUTONS | CAESAR SAUCE
—18—

POKE BOWLS —22—

BASMATI RICE | AVOCADO | MANGO | RED CABBAGE | EDAMAME BEANS
TOMATILLOS | PICKLED ONIONS | CONDIMENTS

SALMON

CHICKEN

PRAWNS

HALLOUMI NEW

FLAME-COOKED MEATS

New potatoes | vegetables

THE BARBECUE

DUCK BREAST | BEEF RIBEYE | FLANK STEAK
SAUSAGE | AÏOLI | CHIMICHURRI

—36—

THE DUCK

DUCK BREAST | MANGO
TONKA

—28—

FLANK STEAK

GRILLED | FLEUR DE SEL

—23—

SIRLOIN STEAK

PREMIUM SELECTION | 300GR

—29—

RIB OF BEEF

RUBIA GALLEGA
1100 GR
MATURED
AÏOLI | CHIMICHURRI

—85—

To share or not!



LES SAUCES

AÏOLI | PEPPER | CHIMICHURRI | BANYULS | ROQUEFORT

—2—

BEEF TARTARE

WITH A KNIFE | PREPARED

FRIES & SALAD

—27—

SLOW-COOKED

Rice | Végetables

ROUGAIL D'AQUI

CATALAN SAUSAGE

—20—

STIR-FRIED BEEF

PERUVIAN STYLE | CORIANDER

—24—

POULET SATAY

SOY | PEANUT BUTTER

—24—

LE CURRY

CHICKEN | PINEAPPLE | COCONUT

—23—

FISH COOKED ON A GRIDDLE

Riz | légumes

BLACK COD FISH

THE BACK | VIRGIN SAUCE

—20—

SALMON

MANGO | TONKA

—27—

TUNA

TATAKI | SESAME | SOY

—28—

SQUID

PERSILLADE | AÏOLI

—24—

OCTOPUS

VIRGIN SAUCE

—30—

SEA BREAM

FILLETS | BANYULS SAUCE

—27—

PRAWNS

RUM FLAMBEED

—26—

COD

GRATIN WITH AÏOLI

—28—

SCALLOPS

BANYULS SAUCE

—29—

THE PARILLADE

DORADE | THON
SAUMON | LIEU
GAMBAS | CALAMARS
COUTEAUX
SAUCE VIERGE
& AÏOLI

—39—

THE TOPPINGS

FRENCH FRIES

—5—

BRAVAS

—6—

NEW POTATOES

—5—

VEGETABLES

—5—

RICE

—5—

SALAD

—4—

PIZZAS

Hand-shaped and topped with Fior di Latte mozzarella

TOMATO

MARGHERITA

OLIVES | BASIL

—13—

QUEEN

HAM | MUSHROOMS | OLIVES

—16—

SEA

SQUID | TUNA | RABBIT CUTTERS
SHRIMP | TOMATOES | PARSLEY SAUCE

—21—

CHORIZO

CHORIZO | PEPPERS | EGG
ONIONS | OLIVES | TOMATOES

—18—

CALZONE

HAM | EGG
MUSHROOMS

—17—

POLPETTE NEW

OCTOPUS | BURRATA | PINE GRAINS
BASIL | TOMATOES | LIME

—20—

BELLOTINA

PALETA BELLOTA | BURRATA
BASIL | TOMATOES

—21—

TUNA

TUNA | PEPPERS
ONIONS | OLIVES

—17—

VEGETARIAN

CZUCCHINI | PEPPERS | MUSHROOMS
ARUGULA | ONIONS | OLIVES | TOMATOES

—16—

CREAM

4 CHEESES

GOAT | ROQUEFORT
REBLOCHON | MOZZARELLA

—17—

VENEZIA

SALMON | MUSHROOMS
ONIONS | ARUGULA

—18—

CARNIVOROUS

MINCED BEEF | CHORIZO | BACON BITS
MUSHROOMS | ONIONS

—19—

SAVOYARDE

REBLOCHON | BACON BITS
ONIONS | POTATOES

—18—

BIQUETTE

GOAT | HONEY
PINE NUTS

—17—

TRUFFLE

TRUFFLE | BURRATA | MUSHROOMS

—23—

ADDITIONAL INGREDIENTS

CLASSIC

—2—

BURRATA | BELLOTA

—5—

MEAT | FISH

—3—

TRUFFLE

—6—



BURGERS

Artisan bread, salad, tomato, onions

- SERVED WITH FRIES & SALAD -

CHEESEBURGER

STEAK 150G | CHEDDAR
BURGER SAUCE

—19—

COINCOIN

DUCK BREAST | GOAT
BANYULS SAUCE

—21—

LE BOURRICOT

STEAK 150G | AIOLI
TOME MATURED | GRILLED BACON

—20—

VEGGIE

HALLOUMI | GUACAMOLE

—19—

TONTON

TUNA STEAK | GUACAMOLE

—19—

BOOST YOUR BURGER !

SUP. CHEESE

—3—

DOUBLE STEAK

—6—

TRIPLE STEAK

—10—



MENUS

PURA VIDA

—29.90—

STARTERS

PÂTÉ EN CROÛTE | GHERKINS
WARM GOAT CHEESE SALAD

SHRIMP | WITH AIOLI

OCTOPUS CEVICHE | HERBS

BURRATA TOMATOES | PESTO | BASIL

MAIN COURSES

CALAMARI | WITH AIOLI

POLLOCK | WITH VIRGIN SAUCE

GRILLED FLANK STEAK | FLEUR DE SEL

ROUGAIL D'AQUI | CATALAN SAUSAGE

SAUTÉED BEEF PERUVIAN STYLE

CATCH OF THE DAY

SEA BREAM | CALAMARI | PRAWNS | MUSSELS

DESSERTS

CATALAN CREAM

FLOATING ISLAND | MERINGUE DESSERT

ICE CREAM

2 SCOOPS | WHIPPED CREAM

TIRAMISU

CARAMEL | SPECULOOS

PANACOTTA

PINEAPPLE | PASSION FRUIT

STRAWBERRIES

YOGURT | SPECULOOS

BUENA VISTA

—37.90—

STARTERS

CRYING TIGER
BEEF | SOY | SESAME

SALMON CRUDO
LIME | HERBS

TACOS

PRAWNS | GUACAMOLE | MANGO

BAKED CAMEMBERT
HONEY | THYME | BACON BITS

BELLOTA HAM

PALETA BELLOTA | RUSTIC BREAD | TOMATO

MAIN COURSES

SIRLOIN STEAK

PREMIUM SELECTION | 180 GR

DUCK

MANGO | TONKA BEAN

SEA BREAM FILLET
BANYULS SAUCE

SCALLOPS

BANYULS SAUCE

PRAWNS

FLAMBÉED WITH RUM

BEEF TARTARE

KNIFE-CUT | 150 GR

DESSERTS

YOUR CHOICE FROM THE MENU

EXCEPT GOURMET DESSERTS +5€

BAMBINO MENU

—12.90—

up to 12 years old

MAIN COURSES

choice of

MARGHERITA PIZZA *ou*
CHEESE PIZZA

SAUSAGE-FRENCH FRIES

HAMBURGER DEL NIÑO
+ FRENCH FRIES

CHICKEN NUGGETS
WHOLE FILLET + FRENCH FRIES

FRESH BUTCHER-STYLE STEAK
+ FRENCH FRIES

BREADED FISH
WHOLE FILLET + FRENCH FRIES

DRINK

choice of

COCKTAIL DEL NIÑO

FRUIT JUICE

SYRUP

SODA

DESSERTS

choice of

1 SCOOP OF ICE CREAM

FRUIT COMPOTE

FRESH SOFT CHEESE

SURPRISE GIFT



DESSERTS

CATALAN CREAM

—9—

LA PROFITEROLE

GLACE COCO | CHOCOLAT

—11—

FLOATING ISLAND

—9—

FRENCH TOAST

CARAMEL or NUTELLA

—11—

RUM BABA NEW

AU RHUM, BIENSUR !

—10—

FONDANT NEW

CHOCOLAT GHANA | VANILLE

—11—

LEMON TART

—10—

CHEESECAKE

PISTACHIO | RASPBERRY

—11—

TIRAMISU

CARAMEL | SPECULOOS

—10—

PANACOTTA

PINEAPPLE | PASSION FRUIT

—9—

STRAWBERRY

YOGURT | SPECULOOS

—10—

CHEESES

REFINED SELECTION

—12—

GOURMET COFFEES

FLAVORED RUM

COFFEE | PASTRIES

—15.90—

FLAVORED BABA

RUM BABA | COFFEE
INFUSED RUM

—15.90—



COFFEE
PASTRIES

—12.90—

CHAMPAGNE

COFFEE | PASTRIES

—15.90—

CATALAN SWEET WINE

COFFEE | PASTRIES

—15.90—

ICE CREAM



PERFUMES



SUPP. WHIPPED CREAM +1.50 | SUPP. COULIS +1.50 | SUPP. NUTELLA +2

VANILLA | STRAWBERRY | CHOCOLATE | CARAMEL | COFFEE | COCONUT
RASPBERRY | BLACKCURRANT | PINEAPPLE | PASSION FRUIT | APRICOT | MINT
CHOCOLATE | LIME | RUM | GRAPES FRUIT

1 BALL

—3.90—

2 BALL

—5.90—

3 BALL

—7.90—

THE MUST-HAVES —10.90—

LIEGEOIS CHOCOLATE OR COFFEE OR CARAMEL
DAME BLANCHE | BANANA SPLIT | FRAISE MELBA | PÊCHE MELBA

LES ALCOOLISÉES —11.90—

EL COCO RICO

PINEAPPLE | COCONUT | RUM

LA BANYULENQUE

APRICOT | BANYULS MARK

LE COLONEL

LIME | VODKA

L'ICE MINT

MINT CHOCO | GET27

CREATIONS —11.90—

TROPICOOOL

COCONUT | PASSION FRUIT
PINEAPPLE - PINEAPPLE FRUIT
PUREE PASSION FRUIT
WHIPPED CREAM

CARDINAL

LEMON | BLACKCURRANT
RASPBERRY
RED BERRY PUREE
WHIPPED CREAM

ONCLE BEN'S

CHOCOLATE | PISTACHIO
CARAMEL | PISTACHIO COULIS
WHIPPED CREAM



DIGESTIVES

FLAVORED RUMS

DISCOVERY PLATTER | 4 SURPRISE INFUSED RUMS

—25—

COGNAC

ARMAGNAC

POIRE WILLIAM

MARC DE BANYULS

CALVADOS

MANZANA

GET 27/31

LIMONCELLO

—9—



RUM MILL



DISCOVER
OUR WIDE
SELECTION

next page...

SPIRITS COFFEE

IRISH COFFEE

CUBANISTO COFFEE

MEXICAN COFFEE

CATALAN COFFEE

—11—



TEQUILA



AZUL PLATA

—15—

CLASSE AZUL REPOSADO

—20—

AZUL GOLD

—50—

1800

—10—

THE SHOP

Don't leave empty-handed!
Extend the experience home with you...



T-SHIRT
—29—



CAP
—29—



TOTE BAG
—12—

JOIN US

#lacanneasucreofficiel