



Can Bolet

DES DE 1961

Il ristorante più antico di Lloret
The oldest restaurant in Lloret
Das älteste Restaurant von Lloret



Antipasti



| | 1/2 RAZIONE | | |
|-------------------------------------------------------------------------------------------------------------------|-------------|-------|-------|
| Insalata verde | | 5.90 | |
| Insalata "Xató" (insalata di scarola, baccalà, tonno, acciughe, olive e salsa romesco) | | 7.90 | |
| Insalata Mediterranea con polpo brasato in coca di pane tostato, sale maldon i olio al tartufo | | 8.90 | |
| Insalata di formaggio di capra con cotognata, vinaigrette di senape all'antica, miele di rosmarino e frutta secca | | 8.75 | |
| Bruschetta di salmone, rucola, ricotta e olio di pinoli | | 8.85 | |
| Carpaccio di pomodoro e formaggio "feta" e "coulis" al basilico | | 6.90 | |
| Verdure alla griglia con pezzi di parmigiano | | 9.75 | 9.75 |
| Funghi saltati con gulas e scampi all'aglio | | 10.75 | 10.75 |
| Peperoni del Piquillo farciti di baccalà (peperoni rossi piccanti) | | 9.80 | |
| Ravioli di zucchini con gamberi e ricci di mare | | 11.85 | |
| Crocchette di pesce con salsa "tártara" | | 8.90 | |
| Prosciutto "Jabugo" | | 13.85 | 22.90 |
| Formaggio mancego di pecora stagionato per 8 mesi e marmellata della casa | | 6.30 | 8.90 |
| Calamari fritti | | 9.00 | 13.50 |
| Polpo Galiziano | | 10.75 | 17.50 |
| Gamberi all'aglio | | | 14.75 |
| Cozze alla griglia o al vapore | | 7.25 | 9.90 |
| Cozze alla marinera | | | 11.40 |
| Vongole alla griglia | | 11.25 | 15.90 |
| Zuppa di pesce | | | 12.75 |
| Ostriche Galiziane della Ria de Arousa | | | 4.80 |

Riso e "fideuà" (mín. 2 persone - Prezzo per persone)

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|------------------------------------|--|-------|--|
| "Fideuà" | | 12.50 | |
| Paella "Can Bolet" (carne e pesce) | | 12.85 | |
| Paella di pesce (marinera) | | 15.90 | |
| Riso nero | | 13.80 | |
| Riso caldoso con l'astrice | | 30.00 | |

Pesce

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|--------------------------------------------------------------------------------------|--|-------|-------|
| Calamari alla griglia | | 14.70 | |
| Suprême di nasello alla griglia | | 10.50 | 15.75 |
| Medaglione di coda di rospo alla griglia | | 13.80 | 19.90 |
| Medaglione di coda di rospo alla marinera | | 22.80 | |
| Langostini al aglio | | 12.50 | 18.85 |
| Casseruole "Can Bolet" (casseruole di coda di rospo e vario frutti de mare al aglio) | | 25.75 | |
| Scampi alla griglia | | 17.40 | 27.30 |
| Grillata di pesce alla griglia | | 24.90 | 41.50 |
| Speciale frutti di mare alla griglia | | 31.00 | 51.00 |

Carne



| | 1/2 RAZIONE | | |
|--------------------------------------------------------------------------------------------------------------------------------------------|-------------|------|-------|
| Filetto di maiale alla griglia | | 5.25 | 7.90 |
| Hamburguer di manzo con foie e riduzione di Pedro Ximenez | | | 9.75 |
| Bistecca di manzo di Girona alla griglia | | | 10.75 |
| Petto (Magret) d'anatra | | | 12.80 |
| Costolette d'agnello alla griglia | | | 15.75 |
| Controfiletto (entrecot) alla griglia | | | 17.50 |
| Filetto di manzo di Girona alla griglia | | | 19.80 |
| Supplemento per salse calde: roquefort, pepe, mostarda di miele, prosciutto e noci (tutti i nostri sughi sono accompagnati da riso bianco) | | | 1.85 |
| Supplemento per salse fredde: maionese, tartara o romesco | | | 0.80 |
| Supplemento di patatine fritte della casa o funghi o asparagi | | | 2.45 |

Le Specialità della casa

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|-------------------------------------------------------------------------------------------------------|--|-------|-------|
| Piccoli polpo al cognac | | 10.40 | 17.30 |
| Calamari al brandi con aglio e prezzemolo | | | 16.50 |
| Gratin di gamberi di fiumi | | 17.30 | 28.50 |
| Baccalà "all'aglio arriero" | | | 14.50 |
| Anatra confit con funghi crema, riduzione di vino porto e foie | | | 11.25 |
| Riso con seppia e gamberetti gratinati con salsa "aglio e olio" (mín. 2 persone - Prezzo per persone) | | | 16.50 |

Menu

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|-------------------------------------------------------------------------------------------------------------------|--------------|------------------------------------------------------------------------------------------------|--------------|
| Menu frutti di mare | 39.50 | Menu di pesce | 30.50 |
| (mín. 2 persone - Prezzo per persone) | | PRIMA PIATTI | |
| ANTIPASTO | | Insalata Mediterranea con polpo brasato in coca di pane tostato, sale maldon i olio al tartufo | |
| Purea di granchio | | SECONDI PIATTI | |
| PRIMA PIATTI | | Grillata di pesce alla griglia | |
| Cuori di mare con "gulas" | | Pane, vino Veremat (D.O. Empordà) | |
| SECONDI PIATTI | | o cava Rovellats Premier (Brut Nature) e dessert | |
| Frutti di mare "Bolet" | | | |
| Pane, vino Veremat (D.O. Empordà) | | | |
| o cava Rovellats Imperial (Brut Reserva) e dessert | | | |
| Menu carne 1 | 28.50 | Menu carne 2 | 25.50 |
| PRIMA PIATTI | | PRIMA PIATTI | |
| Insalata di formaggio di capra con cotognata, vinaigrette di senape all'antica, miele di rosmarino e frutta secca | | Verdure alla griglia | |
| SECONDI PIATTI | | SECONDI PIATTI | |
| Controfiletto guarnito o con salsa al gusto (supplemento salsa 1.70) | | Magret d'anatra con salsa di prosciutto e noci | |
| Pane, vino Veremat (D.O. Empordà) e dessert | | Pane, vino Veremat (D.O. Empordà) e dessert | |

Starters



| | 1/2 PORTION | |
|-------------------------------------------------------------------------------------------------------|-------------|-------------|
| Green salad | | 5.90 |
| "Xató" salad (curly endive, cod, tuna, anchovies, olives and "romesco" sauce) | | 7.90 |
| Mediterranean salad with grilled octopus on a toast of traditional bread, salt maldon and truffle oil | | 8.90 |
| Goat's cheese salad with quince jelly, romaní style honey mustard dressing and dried fruit and nuts | | 8.75 |
| Salmon with rocket, curd cheese and pine nut oil on a slice of traditional Catalan toast | | 8.85 |
| Carpaccio of tomato with feta cheese and basil coulis | | 6.90 |
| Barbecue of vegetables with pieces of parmesan | | 9.75 |
| Pan-seared mushrooms with baby eels and king prawns in garlic | | 10.75 |
| Navarre red peppers filled with cod | | 9.80 |
| Raviolis of zucchini with shrimps and sea urchins | | 11.85 |
| Home-made shellfish croquettes with "tártara" sauce | | 8.90 |
| Iberian ham of "Bellota" | | 13.85 22.90 |
| Manchego goat's cheese (matured for 8 months) with homemade jam | | 6.30 8.90 |
| Squids roman style | | 9.00 13.50 |
| Galician octopus | | 10.75 17.50 |
| Garlic prawns | | 14.75 |
| Mussels grilled or steamed | | 7.25 9.90 |
| Mussels seaman's style | | 11.40 |
| Grilled cockles | | 11.25 15.90 |
| Fish soup | | 12.75 |
| Oyster of Galician Ria de Arosa (one) | | 4.80 |

Rice and "Fideuà" (mín 2 persons – Price for person)

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|----------------------------------|--|-------|
| Fideuà | | 12.50 |
| Paella Can Bolet (meat and fish) | | 12.85 |
| Paella seaman's style | | 15.90 |
| Black rice | | 13.80 |
| Rice broth with lobster | | 30.00 |

Fresh fish

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|----------------------------------------------------------------|--|-------------|
| Grilled squids | | 14.70 |
| Grilled Supreme of Trawler Hake | | 10.50 15.75 |
| Grilled Medallion of Monkfish | | 13.80 19.90 |
| Medallion of monkfish seaman's style | | 22.80 |
| Garlic Prawns | | 12.50 18.85 |
| "Bolet" Casserole (Angler fish and varied seafood with garlic) | | 25.75 |
| Small grilled lobster | | 17.40 27.30 |
| Grilled seafood and fish | | 24.90 41.50 |
| Special Seafood | | 31.00 51.00 |

Meat



| | 1/2 PORTION | |
|----------------------------------------------------------------------|-------------|-----------|
| Grilled Pork loin | | 5.25 7.90 |
| Beef burger with "foie" and Pedro Ximenez reduction | | 9.75 |
| Girona's Beef steak grilled | | 10.75 |
| Breast (magret) duc | | 12.80 |
| Grilled lamb ribs | | 15.75 |
| Entrecôte steak grilled | | 17.50 |
| Girona's grilled filet steak | | 19.80 |
| Hot sauce supplement: Roquefort, pepper, honey mustard, ham and nuts | | 1.85 |
| (all our sauces are accompanied by white rice) | | |
| Cold sauce supplement: Mayonnaise, tartar or romesco | | 0.80 |
| Supplement of home fries or mushrooms or asparagus | | 2.45 |

House Specialties

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|---------------------------------------------------------------------------------------------|--|-------------|
| Little octopus cognac | | 10.40 17.30 |
| Squids with brandy and garlic and parsley | | 16.50 |
| Gratin small lobsters with garlic sauce | | 17.30 28.50 |
| Cod "garlic arriero style" | | 14.50 |
| Duck confit with mushroom cream, reduction of porto and foie | | 11.25 |
| Rice with grilled squid and prawns and garlic mayonnaise (mín 2 persons – Price for person) | | 16.50 |

Menu

| | | | |
|-----------------------------------------------------------------------------------------|--------------|-------------------------------------------------------------------------------------------------------|--------------|
| Seafood menu | 39.50 | Grilled fish menu | 30.50 |
| (mín 2 persons – Price for person) | | FIRST COURSE | |
| STARTER | | Mediterranean salad with grilled octopus on a toast of traditional bread, salt maldon and truffle oil | |
| FIRST COURSE | | MAIN COURSE | |
| "Gulas" with cockles | | Grilled fish plate | |
| MAIN COURSE | | Bread, wine Veremat (D.O.Empordà) or cava Rovellats Premier (Brut Nature) and dessert | |
| "Bolet" Seafood plate grilled | | | |
| Bread, wine Veremat (D.O.Empordà) or cava Rovellats Imperial (Brut Reserva) and dessert | | | |

| | | | |
|---------------------------------------------------------------------------------------------------------|--------------|-----------------------------------------------|--------------|
| Meat menu 1 | 28.50 | Meat menu 2 | 25.50 |
| FIRST COURSE | | FIRST COURSE | |
| Our goat's cheese salad with quince jelly, romaní style honey mustard dressing and dried fruit and nuts | | Barbecue of vegetables | |
| MAIN COURSE | | MAIN COURSE | |
| Entrecôte steak grilled with garnish or with sauce (supplement sauce 1.70) | | Duck breast with serrano ham and walnut sauce | |
| Bread, wine Veremat (D.O.Empordà) and dessert | | Bread, wine Veremat (D.O.Empordà) and dessert | |

Vorspeisen



| | 1/2 RATION | |
|-----------------------------------------------------------------------------------------------------------------------|------------|-------------|
| Grüner Salat | | 5.90 |
| Salat "Xató" (Endivien, Stockfisch, Thunfisch, Anchovis, Oliven und Soße Romesco) | | 7.90 |
| Mediterraner Salat Mit gegrilltem Tintenfisch auf geröstetem Hefebrot, Maldon Salzflöcken und Trüffelöl | | 8.90 |
| Salat mit Ziegenkäse und Quittenbrot, angerichtet mit traditioneller Senfvinaigrette mit Rosmarinhonig und Tockenobst | | 8.75 |
| Geröstetes Brot mit Lachs und Rucola, Frischkäse und Pinienöl | | 8.85 |
| Tomatencarpaccio mit Fetakäse und Basilikumsoße | | 6.90 |
| Gregilltes Gemüse mit Parmesan | | 9.75 |
| Geschwenkte Pilze mit Glasaalen und Garnelen in Knoblauch | | 10.75 |
| Piquillo-Paprikaschoten mit Stockfischfüllung | | 9.80 |
| Zucchini-Ravioli mit Garnelen und Seeigel | | 11.85 |
| Fisch-Kroketten | | 8.90 |
| Iberischen Schinken (Bellota) | | 13.85 22.90 |
| 8 Monate gereifter Manchego Schafskäse mit hausgemachter Marmelade | | 6.30 8.90 |
| Tintenfisch in Bierteig | | 9.00 13.50 |
| Galicischen Krake | | 10.75 17.50 |
| Knoblauchgarnelen | | 14.75 |
| Miesmuscheln gekocht | | 7.25 9.90 |
| Miesmuscheln "Marinera" (in sosse) | | 11.40 |
| Gregillte Herzmuscheln | | 11.25 15.90 |
| Fisch suppe | | 12.75 |
| Galicischen Austern (pro Stück) | | 4.80 |

Reis und "Fideuà" (Alle Reisgerichte mindestens zwei Personen Preis pro Person)

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|----------------------------------------|--|-------|
| Fideuà | | 12.50 |
| "Can Bolet" Paella (Fleisch und Fisch) | | 12.85 |
| Fisch - Paella | | 15.90 |
| Schwarsen Reis | | 13.80 |
| Reis mit Hummer | | 30.00 |

Fisch

| | | |
|-----------------------------------------------------------------|--|-------------|
| Gregillter Tintenfisch | | 14.70 |
| Gebratenes Rückenfilet vom Seehecht nach Langleinenart gefangen | | 10.50 15.75 |
| Gebratenes Seeteufelmedaillon | | 13.80 19.90 |
| Seeteufelmedaillon "Marinera" (in sosse) | | 22.80 |
| Knoblauch Garnelen | | 12.50 18.85 |
| "Can Bolet" Kasserole mit fisch und Meeresfrüchte | | 25.75 |
| Gregillten Kaisergranat | | 17.40 27.30 |
| Gregillter Fischplatte | | 24.90 41.50 |
| Spezialen Meeresfrüchteplate „Bolet“ | | 31.00 51.00 |

Fleisch



| | 1/2 RATION | |
|---------------------------------------------------------------------------------------------------------------------|------------|-----------|
| Schweinelende vom grill | | 5.25 7.90 |
| Rindfleisch-Burger mit "foie" und Pedro Ximenez Reduktion | | 9.75 |
| Rindesteak vom grill (Girona) | | 10.75 |
| Entenbrust | | 12.80 |
| Lammkoteletts vom grill | | 15.75 |
| Entrecote vom grill | | 17.50 |
| Rinderfilet vom grill | | 19.80 |
| Supplement-Sauce : Roquefort, Pfeffer, Honig-Senf, Schinken und Nüssen (Wir servieren unsere Soßen mit Reisbeilage) | | 1.85 |
| Extra: Kalte Soßen: Mayonnaise, tartara oder romesco | | 0.80 |
| Supplement: Pommes frites oder Pilze oder Spargel | | 2.45 |

Haus Spezialitäten

| | | |
|----------------------------------------------------------------|--|-------------|
| Kleine Krake mit Cognac | | 10.40 17.30 |
| Tintenfisch zu brandy mit Knoblauch und Petersilie | | 16.50 |
| Kaisergranat | | 17.30 28.50 |
| Kabeljau nach Art "al ajo arriero" | | 14.50 |
| Entenconfit mit Pilzcreme, reduzierter Portwein-Sauce und foie | | 11.25 |
| Reis mit Sepia und Garnelen mit Knoblauchölsoße gratiniert | | 16.50 |

(Alle Reisgerichte mindestens zwei Personen Preis pro Person)

Menü

Menu von meerenfrüchten 39.50

(Alle Reisgerichte mindestens zwei Personen Preis pro Person)

WILLKOMMEN PLATE

Krabbencremesuppe

VORSPEISEN

Herzmuscheln mit "gulas"

HAUPTGERICHTE

Meeresfrüchteplate "Bolet"

Brot, Wein Veremat (D O Empordà)

odercava Rovellats Imperial

(Brut Reserva) und Nachtisch

Fleischmenü 1 28.50

VORSPEISEN

Unser Salat mit Ziegenkäse und

Quittenbrot, angerichtet mit

traditioneller Senfvinaigrette mit

Rosmarinhonig und Tockenobst

HAUPTGERICHTE

Entrecot mit Beilage oder Sauce nach

Wahl (supplement sause 1.70)

Brot, Wein Veremat (D.O. Empordà)

und Nachtisch

Menu Gregillter Fischplatte 30.50

VORSPEISEN

Mediterraner Salat Mit gegrilltem

Tintenfisch auf geröstetem Hefebrot,

Maldon Salzflöcken und Trüffelöl

HAUPTGERICHTE

Gregillter Fischplatte

Brot, Wein Veremat (D O Empordà)

odercava Rovellats Premier

(Brut Nature) und Nachtisch

Fleischmenü 2 25.50

VORSPEISEN

Gregilltes Gemüse

HAUPTGERICHTE

Entenbrust mit einer Soße aus Schinken

und Walnüssen

Brot, Wein Veremat (D.O. Empordà)

und Nachtisch

ALÉRGENOS / ALLERGENS / ALLERGENE

-  MOLLUSCS / WEICHTIERE
-  EGGS / EIER
-  SULFUR DIOXIDE & SULFITES / SCHWEFELDIOXID UND SULFITE
-  SESAME SEEDS / SESAMSAMEN
-  MUSTARD / SENF
-  SOYA / SOJA
-  MILK / MILCH
-  NUTS / SCHALENFRÜCHTE
-  CELERY / CÉLERI
-  CRUSTACEANS / KREBSTIERE
-  PEANUTS / ERDNÜSSE
-  FISH / FISCHE
-  LUPIN / LUPINEN
-  GLUTEN

A Can Bolet prioritzem l'ús de productes de proximitat per l'elaboració dels nostres plats.

El nostre cafè ecològic prové de collites sostenibles, per tant, els caficultors tenen millor qualitat de vida i un treball més digne.

Utilitzem productes de desinfecció i higiene sostenibles i respectuosos amb el medi ambient.

En Can Bolet priorizamos el uso de productos de proximidad para la elaboración de nuestros platos.

Nuestro café ecológico proviene de cosechas sostenibles, por tanto, los caficultores tienen mejor calidad de vida y un trabajo más digno.

Utilizamos productos de desinfección e higiene sostenibles y respetuosos con el medio ambiente.

Chez «Can Bolet» la priorité est la consommation des produits de proximité pour la préparation de ces plats.

Notre café, vient de cultures durables, car les travailleurs des plantations de café ont une meilleure qualité de vie et un travail digne.

Nous utilisons des produits de désinfection et d'hygiène durable et très respectueux vers l'environnement.