

PASTA AND RICE

Thin noodles with calamari, squid ink and lemon cream	19€
Grandmother's style cannelloni (gluten free option)	17€
Gnocchis with curry and coconut sauce	18€

DESSERTS

Flaó foam	9€
Chocolate temptation 70%(like a coulant)	11€
Baked "can mussonet"cheesecake	10€
Greek yogurt panna cotta with lbizan honey	10€
Oreo pot	10€
Spiced chocolate truffles	9€
Creamy Chocolate ingot ang gold	10€



CAN
MUSONET
RESTAURANT | JARDÍ | BAR

This is a family house that stores plenty of life and history within its walls. It has been refurbished with love, affection and enthusiasm. We hope our dishes and attention help you perceive, share and enjoy its essence.

WELCOME

Bread with hummus and olives

2,5 € pp

STARTERS

Warm grilled melon salad. 16€

Avocado carpaccio with grated tomato and pomegranate 16€

burrata with tomato velvet, caramelized cherry tomatoes and pine nuts. 16€

Red tuna tartare on avocado in tempura. 19€

Ibizan "botifarró" sausage croquettes
With sweet potato puree (4units) 15€

Fried eggs with gulas (imitation baby eels)
and garlic shrimps or sobrassada 17€

Pastries filled with sobrassada and
covered with honey (5units) 15€

Fried squids with caramelized onion
over yellow chili-infused mashed potatoes 18€

Grilled scallops with allioli. 19€

Our flat bread with seasonal products 17€

FISH

Cod confit over cucumber brunoise with
coconut-citronella cream and ginger 23€

Crunchy salmon roll in two textures with
avocado, mango and teriyaki sauce 24€

Red tuna marinated in lemon, oil, salt and
pepper with Japanese rice 24€

Cooked croaker fish with wok vegetables 23€

Crispy squid with vegetables and rice 22€

MEAT

Grilled tenderloin beef with mojo picón and chips 26€

"Can Mussonet" hamburger (vegan option) 19€

Boneless marinated chicken thigh with tomato
sauce and kimchi mayonnaise 22€

Our Steak tartar 24€

Casserole-roasted lamb shoulder
overspiced mashed potato 23€

Marinated beef sirloin tataki 24€