



CELLER 1923

WINE BAR

PANTRY

TO SHARE... OR NOT...

Duroc ham Casa Batallé, Girona	12€
White and black botifarra, "longaniza", and "fuet" Cal Tomàs, Pallars Jussà	13€
White and black botifarra, "longaniza" Cal Tomàs and Duroc Ham Casa Batallé	10€
Anchovies from l'Escala, olives and piparras	14€
Mimosa salad, shrimp and its essence	9€
Clams and Jerez	22€

FROM OUR VEGETABLE GARDEN IN PERALADA

1923 Salad. Lettuce, sweet potato, apple, asparagus, quail egg, sunflower seeds, pine nuts and vinaigrette from the Alberas	12€
Seasonal tomato salad	10€
Escalivada from our vegetable garden	14€
Gazpacho of red fruits and watermelon	10€

HOMEMADE

Peasant's bread	2.50€
Toasted bread	2.50€
Toasted bread with tomatoes and D.O. Empordà olive oil	4€

OMELETTE OF THE DAY

Omelette with organic farm eggs and seasonal products (to consult)	9€
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FLAT BREAD

With sobrasada and Mahón cheese	10€
With piquillo and tuna	12€
With brie, rocket and cherry tomato	12€
With emmental and mushrooms	15€

GRANDMA'S CASSEROLES FULL OF PASSION

Meatballs of Duroc pork and cuttlefish with vegetables	18€
Cod, Ganxet beans, tomato and ñora	23€
Roast Duroc pork ribs with shallots and seasonal mushrooms	20€

SWEET LIFE

Crème caramel with cream	7€
Peach tartalette	7€
Mató with honey	7€
Chocolate, oil, grapes and leaves	7€



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Through the selection made by the expert Toni Gerez, we propose a journey through the different landscapes of proximity, and also the possibility to discover the great classic cheeses of the world.

TERRITORY AND PROXIMITY

Selection of 5 cheese for 2 people

Fermió - Cheese factory La Balda – Vall de Llémèna - Girona

Manyac - Cheese factory La Xiquella – Vall d'en Bas – Girona

Terrós - Cheese factory Mas Alba – Terradelles – Girona

L'Altre - Cheese factory Xauxa – Les Presses – Girona

Blau Ceretà with Garnatxa 12 years Perelada – Cheese factory Molí de Ger - Girona

Garnish: small salad with dried fruit and fruits, quince jelly and toasted peasant's bread

24€ (VAT included)



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GENUINE TERRITORY AND PROXIMITY

Selection of 8 cheese for 2 people

Fermió - Cheese factory La Balda – Vall de Llémèna – Girona

Manyac - Cheese factory La Xiquella – Vall d'en Bas – Girona

Marí - Mas Marcè with anchovies and olives – Siurana d'Empordà – Girona

Terrós - Cheese factory Mas Alba – Terradelles – Girona

Fragua - Cheese factory l'Abadesa – La Seu d'Urgell – Lleida

Puig Pedrós with Marc de Cava de Perelada – Ger – Girona

Petit Rústic La Valette – Sant Llorenç de Morunys – Lleida

Blau Ceretà with Garnatxa 12 years Perelada – Cheese factory Molí de Ger - Girona

Garnish: small salad with dried fruit and fruits, quince jelly and toasted peasant's bread

36€ (VAT included)



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THE CROWN JEWEL: COMTÉ VERTICAL

Selection of 4 cheese for 2 people

Comté cheese is one of the best cheeses in the world. Through its maturing process you can enjoy different textures, aromas and flavours.

Comté 8 months of maturing

Comté 18 months of maturing

Comté Reserva 24 months of maturing

Comté Gran Reserva more than 36 months of maturing

Garnish: small salad with dried fruit and fruits, quince jelly and toasted peasant's bread

40€ (VAT included)