



# CAN PILOT

RESTAURANTE - ASADOR



## Starters

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- 1 Assorted charcuterie kebab ..... 10,00
- 2 Iberian platter..... 19,50
- 3 Manchego cheese ..... 16,00
- 4 Mini "Torta del Casar" ..... 21,00
- 5 Iberian cured bellota ham.....24,00
- 6 Natural duck foie..... 19,00
- 7 Farmer's salad ..... 12,00  
Potato and warm roasted peppers
- 8 Soup .....8,00
- 9 Mixed salad..... 10,00
- 10 Chicken salad ..... 14,00
- 11 Tuna salad ..... 14,00
- 12 Roquefort salad ..... 14,00
- 13 Salad "Ca'n Pilot" ..... 16,00
- 14 "Crosta" (crunchy bread with tomato) salads ..... 14,00
- 15 Grilled mushrooms ..... 12,00
- 16 Peppers from Padrón ..... 12,00
- 17 "Sobrassada" or "Butifarró" (local charcuterie) ..... 19,00

## Fish

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- 18 Grilled squid..... 18,00
- 19 Grilled cuttlefish ..... 18,00
- 20 Grilled prawns ..... 25,00
- 21 Grilled swordfish..... 16,00

## Meat

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- 22 Beef escalope ..... 16,50
- 23 Beefsteak ..... 16,50
- 24 Chicken breast ..... 16,00
- 25 Shish kebabs ..... 16,50
- 26 Pork loin ..... 16,50
- 27 Homemade meat balls ..... 16,00
- 28 Stuffed aubergines..... 16,00

Se sirven con patatas y ensalada

No se servirán guarniciones aparte de las habituales para no demorar la cocina, gracias



## Charcoal-barbecued meat

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29	Ox T-Bone steak (Min. 2 people / price per person)	28,00
30	Sliced fillet (Min. 2 people / price per person)	32,00
31	Fillet	28,00
32	Sirloin steak	23,00
33	Lamb chops	24,00
34	"Churrasco" (rack)	16,00
35	"Entraña" (thick steak)	17,00
36	Iberian "Secreto / Cruceta" (lean pork)	26,50
37	Iberian "pluma" (steak)	26,50
38	Iberian "presa" (steak)	26,50
39	"Lagartito ibérico" (Iberian pork steak)	20,00
40	Baby rabbit	19,00
41	Ox hamburger	16,00
42	1/4 farmer's chicken	15,50
43	Catalan "butifarra" (sausage)	9,00
44	Creole "chorizos" (charcuterie)	9,00

*Las carnes al grill se sirven sin guarnición*

## Garnishings

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45	Roasted potato	2,00
46	Roasted peppers	2,90
47	Roasted tomato	2,00
48	Potatoes with fried garlic and peppers	6,00

## Extras

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49	Roquefort or pepper sauce	3,50
50	Bread, alioli and olives	5,25 (1,75 ud)

## Homemade desserts

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51	Cheese cake	6,80
52	"Santiago" cake (with almonds)	5,50
53	"Greixonera" (typical pudding)	5,50
54	Flaó	6,50
55	Chocolate cake with vanilla ice cream	6,80
56	Chocolate mousse	5,50
57	Cheese mousse	5,50
58	Lemon yoghurt	5,50
59	Egg caramel cream	5,00
60	Lemon sorbet	5,50

Atención los comensales que necesiten FACTURA por favor diríjense a la caja antes de solicitar el ticket en la mesa, gracias.



**CAN**  
  
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