

La Cuina d'en Garriga
Gourmet Shop since 2008



Grandfather Joan with my father Joseph at the "siphon" factory in Llagostera in 1960

I spent the first two years of my life in a factory of ice, refreshments and seltzer bottles. From that period we have kept in our memory and specially our hearts plenty of antique seltzer bottles and a lot of family souvenirs. It was in Girona, in 1876 when Agustí Garriga Mundet, my grandfather's grandfather and the town's pharmacist, who found - while in Paris at the Universal Exposition - the actual machine utilised to fill up the beautiful bohemian crystal bottles with gas. That was the beginning of our story with the "sifón" bottles.

The "sifón" is a genuine and authentic symbol of those years in Catalonia where drinking vermouth was customary and the long after dinner talks almost obligatory. It was a time when we attended the killing of a pig to make our own sausages for the whole year, when we went mushroom picking on the countryside, we went to the farmer's home for the fresh roar milk... It was a time when bread lasted fresh the whole week, the hens run wild, the chickens were fattened for Christmas day, tomatoes tasted like real tomatoes, eggs tasted like eggs and wine was drunk with a "porrón".

Three generations later and many more vermouths and long table talks... the "sifons" that we had laying around the house and the nostalgia for old-time products inspire me to find authentic and natural products made with the hands and the heart and share them in an environment very personal, spontaneous and personal... just like at home, here at La Cuina d'en Garriga

Bon profit!

Helena Garriga
November 19th, 2008

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From our grocery shop:

Olives "pico limón" * 3€
home marinated

"Sobrasada" from Cal Rovira * 7€
honey, toasted bread

Roasted "patatas bravas" 6€
red hot chilli peppers sauce

Mortadella from Bologna Negrini * 6€
al Tartuffe

Anchovies from Cantábrico Sea 000 * 12€
(4 filets)

Vegetarian tapas platter 14€
with veggies

Smoked summer sardines * 9€
"choricero" pepper seasoning

Local charcuterie platter * 14€
selection of the day

Iberian ham "pata negra" *
small 18€
large 25€

Artisan cheese platter * 14€
selection of the day

* This products are on sale at our shop

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House Specialties

Farm raised eggs from Calaf 1,50 €
served with roasted potatoes and local sausage from Cal Rovira,
txistorra Txogitxu from San Sebastián
or Iberian ham (supplement +2€)

Mac and cheese Martelli 13,50 €
cured comté cheese, ibérico bacon

Steak Tartar 16,50€ / 22€

Dry aged rib eye steak 54€/kg
carefully aged and certified Galician beef

Starters and salads

Green pea hummus from the Maresme 9,50€
with fresh mint and sesame

Organic roasted vegetable timbale 9,50€
with tuna fish, homemade mayonnaise and tapenade

Fresh burrata from La Puglia 18,50€
with seasonal veggies

Sea bass ceviche 13,50€ / 19€
with choclo and leche de tigre

Farm raised chicken salad 13,50€
with poached egg, parmesan cheese and

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Fish

Cocotte of mussels 13€
txalaca aji yellow pepper

Spanish octopus 21€
with kimchi sauce

Black hake 17,50€
dried nuts and season's organic greens

Fresh catch of the day m/p
and season's organic greens

Meat

Garriga's special cheese burger 16€
sweet onions, "pata negra" bacon

Pork ribs with teriyaki sauce 16€
slowly cooked 36 hours

Secreto ibérico pata negra 18,50€
season's organic greens

Wood-fired oven bread, tomato, virgin olive oil 4,50€