



Weekly Menu 20 - 24 July

From Monday to Friday at noon 13:00 h a 15:30 h

First course

Tomato salad with tuna belly, anchovies, Kalamata olives and honey-lemon vinaigrette



Cold roasted carrot, orange and mild curry cream with marinated free-range chicken and toasted cashew nuts



Creamy rice with beef cheek, mushrooms and Pecorino Romano



Fried eggs with Iberian ham and truffle



Burrata with Iberian ham, crispy onion and olives (+ 5€)



Second course

Yellowfin tuna tataki on smoked aubergine cream with sesame seeds and roasted cherry tomatoes



Cod with all creat and low-temperature egg



Sautéed butifarra del perol with Santa Pau beans and roasted meat jus



Roast beef with truffled potato parmentier and sweet wine sauce



Simmental beef entrecôte with potatoes and piquillo peppers (+8,50€)

Dessert

Fresh fruit fan



Traditional cheesecake with Speculoos biscuit



70% chocolate ice cream bar with freeze-dried raspberries and dulce de leche



Faux IPA



Beverage

Km. O water, wine, beer or soft drink, dessert or coffee

23€

VAT Included