



Menú Semanal DEL 20 AL 26 DE ABRIL

Solo mediodías (13:30 - 15:30h)

Entrantes

Fabada Asturiana

Pasta al pesto, anchoa y tomatitos


Alcachofa, cremoso de puerros y chips de boniato 



Principales

Lubina a la sidra, gambitas, patata y manzana

Secreto de cerdo, patatas risoladas y pimiento asado

Verduritas estilo Thai, noodles de arroz y curry 



Postres

Tarta de queso casera

Fresas, confitura de naranja y chocolate blanco

Abanico de frutas 



Bodega incluida

Agua KM ZERO, copa de vino

DO Somontano por persona

28€
IVA INCLUIDO

MENÚ EJECUTIVO (lunes a viernes): 1 plato + postre: 20 € IVA incluido

**Menú adaptable para celíacos. Avise al personal de cualquier alergia o intolerancia.



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Weekly Menu FROM 20 TO 26 APRIL

Lunchtimes only, (1.30 pm – 3.30 pm)

Starters

Asturian bean stew

Pesto pasta, anchovies and cherry tomatoes

Artichoke, creamy leek soup and sweet potato chips 



Main Courses

Sea bass in cider sauce, prawns, potatoes and apple

Iberian pork, mashed potatoes and roasted peppers

Thai-style vegetables, rice noodles and curry 



Desserts

Homemade cheesecake

Strawberries with passion fruit jam and white chocolate

Fruit assortment 



Drinks included

KM ZERO water, a glass of wine

Somontano DO wine per person

28€
VAT INCLUDED

EXECUTIVE MENU (monday to friday): 1 dish + 1 dessert: 20 € VAT included

**Menu adaptable for guests with celiac disease. Please inform staff of any allergies or intolerances.




Weekly Menu FROM 20 TO 26 APRIL

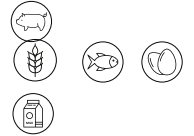
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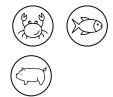


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Desserts

Homemade cheesecake

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Fruit assortment 



Drinks included

KM ZERO water, a glass of wine

Somontano DO wine per person



EXECUTIVE MENU (monday to friday): 1 dish + 1 dessert: 20 € VAT included

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 Cacahuetes


 Altramuces

 Sésamo


 Frutos con cáscara  Apio


 Cerdo

 Crustáceos

 Gluten


 Huevo

 Lactosa

 Pescado

 Setas


 Soja

 Mostaza


 Molúscos



 Vegetariano

 Orgánico

 Vegano

 Sulfitos