



Weekly Menu

FROM 14th TO 20th SEPTEMBER

Lunch (1.30 pm – 3.30 pm)

Starters

Pasta bolognese

Marinated sea bass, ajoblanco, avocado and cherry tomatoes

Asturian Bean Stew



Main Courses

Roasted Salmon and vegetables

Beed risotto

Artichokes with romesco sauce 

TRASACAR beef entrecote with french fries +8,50€



Desserts

Chocolate brownie

Homemade Cheesecake

Fruit assortment 



Drinks included

KM ZERO water, a glass of wine

Somontano DO wine per person

28€

VAT INCLUDED

EXECUTIVE MENU (Monday through Friday): 1 main course + dessert: 20€ VAT included.

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