



Menú Semanal

04 AL 10 DE MAYO

Solo mediodías (13:30- 15:30h)

Entrantes

Ensalada de atún escabechado



Fabada Asturiana



Pasta pesto con anchoas y pomodori




Principales

Merluza con salteado de verduritas y su pilpil



Costilla de Angus, parmentier y espuma de boletus



Verduritas thai con tofu 

Entrecote de ternera TRASACAR con patatas fritas + 8,50€

Postres

Tarta de queso



Piña, coco y mango



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.



Weekly Menu

FROM 04 TO 10 MAY

Lunchtimes only, (1.30 pm – 3.30 pm)

Starters

Marinated tuna salad

Asturian bean stew with its Compango

Pasta with pesto, anchovies and cherry tomatoes



Main Courses

Hake with sauted vegetables and pilpil sauce

Angus ribs, parmentier and boletus foam

Thai-style vegetables with tofu

TRASACAR beef entrecote with french fries + 8,50€



Desserts

Homemade cheesecake

Pineapple, coconut and mango

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.