



Menú Semanal

17 - 21 de AGOSTO

sólo mediodía

Entrantes

Revuelto de bacalao, ajeres y trigueros

Pasta salteada con jamon y seta shiitake

Ensalada de ventresca con vinagreta de piparras

Hojaldre relleno de txangurro



Principales

Lubina a la bilbaina con patata asada

Taco de ternera a la plancha con pimientos del pais

Cachopos de pollo con salsa de queso

Salmon gratinado con verduras salteadas

Entrecot de ternera a la plancha con patatas fritas y pimientos . **Suplemento de 8.50€**



Postres

Macedonia de frutas

Flan de coco

Bizcocho casero

Torrija



Bodega incluida

Vino Viñas del Vero D.O. Somontano

Agua KM ZERO

25€

IVA INCLUIDO



Weekly Menu 17 & 21 AUGUST

Lunch only

Starters

Cod scramble with ajetes (young garlic) and wild asparagus

Stir-fried pasta with ham and shiitake mushrooms

Tuna belly salad with piparra pepper vinaigrette

Puff pastry filled with spider crab



Main Courses

Sea bass Bilbao-style with roasted potatoes

Grilled beef steak with local peppers

Chicken cachopo with cheese sauce

Gratinated salmon with sautéed vegetables

Grilled beef entrecôte with French fries and peppers — €8.50 supplement



Desserts

Fresh fruit salad

Coconut flan

Homemade sponge cake

French toast



Cellar included

Vino Viñas del Vero D.O. Somontano

KM ZERO water

25€

VAT included