



Menú Semanal / Weekly

Del 15 al 19 de JUNIO/JUNE

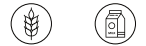
Entrantes / First course

Solo mediodía, de 13:30 h a 15:30 h
Lunchtime, from 1:30 p.m. till 3:30 p.m.

Slamorejo cordobés con perlas de aove
Cordoba-style salmorejo with aove



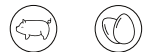
Canelones de pato con bechamel trufada
Duck cannelloni with truffle béchamel sauce



Ensalada alemana de patata con ventresca
German-style potato salad with tuna belly



Revuelto de sobrasada y crujientes de jamón
Scrambled eggs with sobrasada and crispy ham



Segundos a elegir / Main courses to choose

Cruceta de ibérico sobre panadera de boniato
Iberian pork shoulder on a sweet potato crust



Lomo de merluza con salsa verde y almejas
Hake loin with green sauce and clams



Verduras de temporada a la parrilla con humus de garbanzos
Grilled seasonal vegetables with chickpea hummus



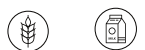
Salteado de ternera, soja y shiitake
Sautéed veal, soya and shiitake mushrooms



Entrecot de ternera charra con patatas fritas y padrones **Supl. +8,5€**
Charra beef entrecôte with chips and padron peppers

Postres / Desserts

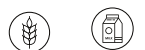
Semifrío de cacao y frambuesas
Cocoa and raspberry semifreddo



Cubik de Sandía y lima
Watermelon and lime cubik



Helado de fresas
Strawberry ice cream



Crème brûlée con galletas de chocolate
Crème brûlée with chocolate biscuits



Bodega incluida / Beverage included

Agua KM0 / Water KM0

Vino (D.O. Somontano) o cerveza o refresco / Wine, beer or soft drink

24€

IVA INCLUIDO / VAT INCLUDED