



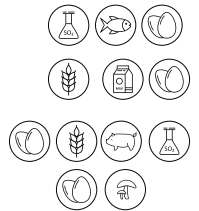
Weekly Menu

21 - 25 September

Lunch only

Starters

- Russian Salad with Tuna and Pickle Gel
- Sautéed Pasta with Vegetables, Chorizo, and Goat Cheese
- Salmorejo with Chopped Egg and Fried Ham
- Scrambled Eggs with Wild Asparagus and Mushrooms



Main Courses

- Grilled sea bream taquitos on a bed of leek purée, tender sprouts, and beet oil
- Slow-roasted chicken breast with mashed sweet potatoes and beer reduction
- Grilled beef taco with sautéed vegetables
- Puff pastry filled with hake and mussels, served with a shellfish cream
- Grilled veal entrecôte with French fries and bell peppers. Additional charge of €8.50



Desserts

- Semi-aged cheese with quince
- Crema catalana
- Hazelnut financier on chocolate cream
- Fruit salad



Cellar Included

- Viñas del Vero wine (D.O. Somontano)
- KM0 water

25€

VAT included