

Menú del día



Primeros a elegir

Menestra de verduras con sus rebozados
Risotto de arroz carnaroli, hongos e Idiazábal
Ensalada de semimojama de secreto ibérico y vinagreta
de frutos rojos
Pencas rellenas de jamón y queso
Caparrones con sus sacramentos

Segundos a elegir

Merluza en salsa verde con almejas
Chípirones a la plancha con cebolla caramelizada
Entrecot con pimientos y patatas
Lagarto ibérico a la parrilla, manzana y patata
panadera
Magret a la plancha, crema de celerí y salsa de ciruela

Postres a elegir

Flan de dulce de leche y helado
Tarta de queso con fresas
Sorbete
Yogur cremoso con mango, plátano y zumo naranja

Vino de la Casa/Pan/Agua

PRECIO = 35 €/persona IVA incluido

(Siempre mesas completas)

TIENE A SU DISPOSICION LA CARTA RELATIVA A LA
PRESENCIA DE ALERGENOS. PUEDE SOLICITARLA A NUESTRO
PERSONAL

Daily menu



Starters to choose

Seasonal vegetable medley with battered vegetables
Carnaroli rice risotto with mushrooms and Idiazábal
cheese
Semi-cured Iberian pork (secreto) salad with red berry
vinaigrette
Stuffed chard with ham and cheese
Stewed black beans with pork sausages

Main courses to choose

Hake in green sauce with clams
Grilled baby squid with caramelized onion
Beef steak with red peppers and French fries
Grilled Iberian pork strip (lagarto) with apple and baker-
style potatoes
Magret duck breast with celeriac cream and plum sauce

Dessert to choose

Dulce de leche flan and ice cream
Cheesecake with strawberries
Lemon sorbet
Creamy yoghurt with mango

House Wine/Water/Bread

PRICE = 35€/person TAX included
(Full tables always)

YOU CAN ASK FOR ANY INFORMATION RELATING TO
ALLERGENS TO OUR STAFF