



APERITIVO DEL DIA / APPETIZER OF THE DAY

Salmón marinado y mojo de anchoas (+2,5€)
Marinated salmon and anchovy mojo (+2,5€)

ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)

Crema de celeri y manzana verde (v)
Celeri and green apple cream (v)

Ensalada verde, rabanito, uvas, queso de oveja y hierbas aromáticas (v)
Green salad, radish, grapes, sheep's cheese and aromatic herbs (v)

Espárragos verdes y bimi braseado con huevo poché y aceite de hierbas (v)
Green asparagus and braised bimi with poached egg and herb oil (v)

Tartar de lubina y aguacate con espuma de cilantro (+1,5€)
Sea bass and avocado tartar and coriander foam (+1,5€)

PRINCIPAL (A ELEGIR) / MAIN COURSE (TO CHOOSE)

Guiso de garbanzos con calamares y piparras
Chickpea stew with squid and peppers

Raviolis de verdura sobre salsa de calabaza y salvia (v)
Vegetable ravioli on a pumpkin sauce with sage (v)

Bacalao confitado con compota de tomate y romero, alioli de ajo asado y tapenade
Codfish confit with tomato and rosemary compote, roasted garlic alioli and tapenade

Entrecot de ternera con cremoso de hinojo rustido y berenjena glaseada (+2€)
Entrecote of beef with creamy roasted fennel and glazed aubergine (+2€)

POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)

Macedonia de fruta de temporada
Seasonal fruit salad

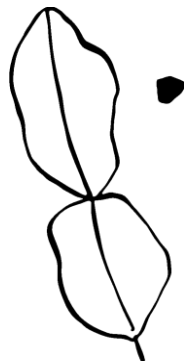
Tatin de plátano con helado
Banana tatin with ice cream

Cheesecake de queso de oveja y compota de berenjena
Sheep's cheese cheesecake and aubergine compote

Pudin con caramelo salado y nata
Pudding with salted caramel and cream

26€ (IVA incluido)
26€ (VAT Included)

Incluye agua, copa de vino o refresco o cerveza, pan y café
Includes water, glass of wine or soft drink or beer, bread and coffee





**APERITIVO ESPECIAL DEL CHEF (SEGUN MERCADO) /
CHEF'S SPECIAL APPETIZER (BASED ON MARKET AVAILABILITY)**

Salmón marinado y mojo de anchoas (+2,5€)
Marinated salmon and anchovy mojo (+2,5€)

ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)

Crema de celeri y manzana verde (v)
Celeri and green apple cream (v)

Ensalada verde, rabanito, uvas, queso de oveja y hierbas aromáticas (v)
Green salad, radish, grapes, sheep's cheese and aromatic herbs (v)

Espárragos verdes y bimi braseado con huevo poché y aceite de hierbas (v)
Green asparagus and braised bimi with poached egg and herb oil(v)

Tartar de lubina y aguacate con espuma de cilantro (+1,5€)
Sea bass and avocado tartar and coriander foam (+1,5€)

PRINCIPAL (A ELEGIR) / MAIN COURSE (TO CHOOSE)

Guiso de garbanzos con calamares y piparras
Chickpea stew with squid and peppers

Raviolis de verdura sobre salsa de calabaza y salvia (v)
Vegetable ravioli on a pumpkin sauce with sage (v)

Bacalao confitado con compota de tomate y romero, ali oli de ajo asado y tapenade
Codfish confit with tomato and rosemary compote, roasted garlic ali oli and tapenade

Entrecot de ternera con cremoso de hinojo rustido y berenjena glaseada (+2€)
Entrecote of beef with creamy roasted fennel and glazed aubergine (+2€)

POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)

Macedonia de fruta de temporada
Seasonal fruit salad

Tatin de plátano con helado
Banana tatin with ice cream

Cheesecake de queso de oveja y compota de berenjena
Sheep's cheese cheesecake and aubergine compote

Pudin con caramelo salado y nata
Pudding with salted caramel and cream

28€ (IVA incluido)
28€ (VAT Included)

Incluye: aperitivo del chef, agua, pan y café
Includes: Chef's appetizer, water, bread and coffee

Sábado y Domingo de 13:30h a 16:30h
Saturday and Sunday from 13:30h until 16:30h

