

MENU L%BBY

ENTRANTE (a elegir) / STARTERS (to choose)

Crema de setas, queso Manchego, jamón Ibérico y romero
Cream of mushroom soup with Rosemary, Manchego cheese and Iberian ham

Ensalada de bulgur con encurtidos, yogur griego y pan crujiente (v)
Aromatic "Bulgur" salad with pickled vegetables, Greek yogurt and poppadum (v)

Berenjena asada, ponzu y cremoso de sésamo (v)
Roasted aubergine with "Ponzu" glaze and creamed sesame (v)

Brioche de calamares al vino tinto con mayonesa de perejil
Toasted brioche with braised squid, red wine and parsley mayonnaise

PRINCIPAL (a elegir) / MAIN COURSE (to choose)

Raviolis de queso y pera con cebollino (v)
Ravioli with whipped cheese, caramelised pear and chive (v)

Cremoso de chirivía con huevo poché y puerro crujiente (v)
Creamed parsnip with poached egg and crispy leek (v)

Salmón a la plancha con parmentier y teriyaki
Grilled fillet of salmon with parmentier potato and teriyaki glaze

Muslo de pollo con salsa agridulce y tupinambo asado
Roast sweet and sour chicken with Jerusalem artichoke

POSTRES / DESSERTS (+ 2€)

Cheesecake con ralladura de naranja y crumble
Orange scented cheesecake with crumble

Tatin de plátano y chocolate
Banana tarte tatin with dark chocolate

Yogur griego con compota
Greek yogurt with fruit compote

Fruta de temporada
Fresh seasonal fruit

14€ (IVA incluido / VAT included)

Incluye agua, pan y café / Water, bread and coffee included

Ponemos a disposición del consumidor envases desechables orgánicos para fomentar el aprovechamiento de los alimentos.
We pledge to provide organic disposable containers in order to avoid food waste

Si tiene alergias e intolerancias, póngase en contacto con nuestro personal
In case of food intolerance, please contact our staff