

MENÚ DEL DÍA / TODAY'S MENU

13:00-16:00h (1:00-4:00pm) & 20:00-23:00h (8:00-11:00pm)

20 € (incluye Pan/Bread included)

ENTRADA/STARTER

A elegir uno / To choose one

ENSALADA TIBIA DE BROTES, LARDONES IBÉRICOS, CHAMPIÑONES Y PARMESANO

Warm salad of leafy greens, iberian ham, sautéed mushroom and Parmesan cheese

ENSALADA DE QUINOA, VENTRESCA Y PIMIENTO ASADO

Salad of quinoa, tuna ventresca and roasted red pepper

CREPE DE SALMÓN, QUESO FRESCO Y ESPINACAS

Salmon, fresh cheese and spinach Crepe

REVUELTO DE ESPÁRRAGOS, AJETES Y JAMÓN IBÉRICO

Scrambled eggs with asparagus, spring garlic and iberian ham

CREMA DE VERDURAS DE TEMPORADA

Cream of seasonal vegetables soup

POSTRE/DESSERT

A elegir uno / To choose one

COCA TÍPICA (BIZCOCHO) DE ALMENDRA Y NARANJA CON LLUVIA DE COCO

Our traditional sponge cake made with almond, orange and sprinkled coconut

NATILLAS CASERAS

Homemade custard dish made with milk, sugar, eggs, and cinnamon

PRINCIPAL/MAIN COURSE

A elegir uno / To choose one

LOMO DE SALMÓN CON MIEL, MOSTAZA Y LIMÓN

Loin of salmon with honey, mustard and lemon sauce

FILETE DE DORADA CON CREMA DE PIMIENTOS

Gilthead fillet with pepper cream and oregano

PASTA AL PESTO CON PIÑONES Y PARMESANO

Pasta with pesto, pinions and Parmesan cheese

PLUMA IBÉRICA CON SALSA DE ALBARICOQUES

Upper part of the Iberian pork loin with apricot sauce

PECHUGA DE POLLO AL LIMÓN CON TOQUE DE CINCO PIMIENTAS

Chicken breast with lemon sauce and five types of peppers

NUESTRA TARTA CASERA (CONSÚLTANOS)

Our homemade cake (ask us, please)

POSTRE DE FRUTA (CONSÚLTANOS)

Fruit dessert (ask us again!)