

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!)

ALLERGENS / TODAY'S MENU

ALLERGEN TABLE

STARTER

To choose one

**WARM SALAD OF LEAFY GREENS,
IBERIAN HAM, SAUTÉED MUSHROOM
AND PARMESAN CHEESE**

MILK AND DERIVATIVES

**SALAD OF QUINOA, TUNA VENTRESCA
AND ROASTED RED PEPPER**

FISH AND NUTS

**SALMON, FRESH CHEESE AND
SPINACH CREPE**

MILK AND DERIVATIVES, FISH
AND NUTS

**Scrambled eggs with asparagus,
spring garlic and iberian ham**

EGGS AND CEREALS CONTAINING
GLUTEN

**CREAM OF SEASONAL
VEGETABLES SOUP**

DESSERT

To choose one

**OUR TRADITIONAL SPONGE CAKE MADE
WITH ALMOND, ORANGE AND SPRINKLED
COCONUT**

NUTS, EGGS AND MILK AND DERIVATIVES

**HOMEMADE CUSTARD DISH MADE WITH
MILK, SUGAR, EGGS, AND CINNAMON**

EGGS AND MILK AND DERIVATIVES

MAIN COURSE

To choose one

**LOIN OF SALMON WITH HONEY,
MUSTARD AND LEMON SAUCE**

FISH, MUSTARD AND DERIVED
PRODUCTS

**GILTHEAD FILLET WITH PEPPER
CREAM AND OREGANO**

FISH

**PASTA WITH PESTO, PINIONS
AND PARMESAN CHEESE**

NUTS AND CEREALS
CONTAINING GLUTEN

**UPPER PART OF THE IBERIAN
PORK LOIN WITH APRICOT SAUCE**

NUTS

**CHICKEN BREAST WITH LEMON
SAUCE AND 5 TYPES OF PEPPERS**

MILK AND DERIVATIVES

**OUR HOMEMADE CAKE
(ASK US, PLEASE)**

EGGS, MILK AND
DERIVATIVES AND NUTS

**FRUIT DESSERT (ASK US
AGAIN!)**