

## • WEEKLY MENU •

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**Starter + main course + coffee or Main course + dessert + coffee, 25€**

**Starter + main course + dessert and coffee, 32€**

**Price includes: Bread, water or beer or glass of wine**

### STARTER TO CHOOSE

Tender sprouts salad with peach, Parmesan cheese and nuts  
Burratina with roasted aubergine, pistachio pesto and tomato confit  
Salmon and avocado tartar with mustard vinaigrette  
Free range fried eggs with potatoes and Burgos black pudding  
Smoked and glazed aubergine with miso cane honey, tzatziki and papadum  
Steamed or marinara-style mussels  
Ordal peach gazpacho, mozzarella pearls and basil oil  
Grilled Galician razor clams  
Galician-style octopus (supl. 3€)

### MAIN COURSE TO CHOOSE

Traditional tripe with "cap i pota"  
Roasted poussin with sausages  
Oxtail in red wine sauce  
Traditional cannelloni  
Fideuá (noodles) with clams and "alioli"  
Seafood Paella -mín 2 people- (supl. 3€)  
Donostiarra-style croaker with potatoes and onions (supl. 3€)  
Cod a "la llauna" with Santa Pau beans (supl. 5€)

### DESSERT TO CHOOSE

Apple tatin with vanilla ice cream  
Tiramisú on the rocks with coffee ice-cream  
Gluten free cheesecake with red fruits compote  
Crema catalana foam with mandarin sorbet  
Chocolate truffles with cream  
Fresh fruit  
Assorted ice cream

**-Menu available at lunchtime from Wednesday to Friday, except bank holidays-**

**-All menu prices include VAT-**