

• WEEKLY MENU •

Starter + main course + coffee or Main course + dessert + coffee, 27€
Starter + main course + dessert and coffee, 34€

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

STARTER TO CHOOSE

Tender sprouts salad with seasonal fruit, 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
Strawberry "gazpacho" with mozzarella pearls, croutons and basil oil
Grilled Galician razor clams (supl. 3€)
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
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-