

• 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 orange, 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

Fish soup

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-