SOOK BY Raúl Cabrera

We offer you our beer's selection like appetizer before beginning to eat.

Kronenbourg 1,90€

Grimbergen 2,50€

Guinness 2,80€

Mahou Mixta 1,90€

San Miguel (not glúten) 2,00€

Buckler (not alcohol) 2,00€

Nature is wise, only is necessary to know how to listen to it. Welcome home!

Elect what you want, choosing his menu to his pleasure, with the combinations between first dishes, second dishes and desserts, for 19€ (VAT and dink included) and ENJOY !

First Dishes

Pasta salad with chicken, tuna fish, tomato and walnuts Beans stew with cabbage and pig Greamy rice with squids in his ink Natural vegetables with Iberian ham and potato Mushrooms cream with fried bacon and foie Poached eggs with mushrooms and cod fish

Seconds Dishes

Hake's Ioin to cider Grilled salmon Reasted bass with crunchy of squid Veal with cheese sauce Pickled quail to pepper Chicken with puree of chestnuts

19,00€ (Drink and VAT Included)

Fresh fruit, custard, chocolate, sugar and ice creams...... a Sweet moment

Ice cream of rum and raisins with cookie

Orange custard

Stuffed sponge cake of mocha

Buns of custard and chocolate

Homemade milk fried

Apple pie

SOOK MEAT

COMPLETE MENU APIECE Thicken's brochette with crunchy of vegetables Beans stew with cabbage and pig Thicken with puree of chestnuts Buns of custard and chocolate Water , wine, coffee and bread included

22,00€

10 % VAT included

SOOK FISH

COMPLETE MENU APIECE Grilled squid with sauce of garlic Poached eggs with mushrooms and cod fish Hake's loin to cider Orange custard Water , wine, coffee and bread included

22,00€

10 % VAT included

The dishes indicated in the letter, they can contain intolerant ingredients for the people that they suffer allergies or alimentary intolerances. This must be communicate to our staff.