

Starters

- ❖ *Mixed of lechuguitas accompanied by pickled prawns with pineapple rolled in its juice.*
- ❖ *Fish rice with sesame bread and oil of ñoras.*
- ❖ *Cream of zucchini with timbale of enriched cheeks.*
- ❖ *Tortellini with creamy cheese and soy sauce under a light layer of fried onion.*
- ❖ *Vegetable "pisto" with egg at low temperature and paper of blood sausage.*

Main Course

- ❖ *Sea bass loins accompanied by orange sauce and squid noodles.*
- ❖ *Grilled hake taco with broccoli soup and baked potato.*
- ❖ *Braised salmon garnished with tartar sauce and carrot puree with cumin.*
- ❖ *Turkey skewers with pumpkin sauce and curry on jasmine rice.*
- ❖ *Beef sirloin and fried cheese with mustard sauce.*
- ❖ *Pork meatballs with boletus sauce, potato parmentier and crunchy tubers.*

Desserts

- ❖ *Selection of natural fruits.*
- ❖ *Sorbet to sparkling wine.*
- ❖ *Chocolate Coulant over cream and ice cream ball.*
- ❖ *Coffee flan and creamy toffe with almond guirlache.*
- ❖ *Mil-sheets of puff pastry stuffed with creamy cream and apple ice cream.*

***Executive Menu: Starter + Main + Dessert or Coffee
(Water And Young Wine included): 20€***

Pack Cava (2 Cups)..... .2.50 € (Supplement)

**** DIET MENU***

**** Valid from Monday to Friday***

**** The handcrafting in our kitchen involves the handling of all allergens to declare according to Regulation (EU) 1169/2011, if you require information corresponding to each dish, please ask our service staff.***