

### Starters

- ❖ *Tomato salad, Idiazábal flakes, purple onion, black olive and mango and basil vinaigrette.*
- ❖ *Peppers stuffed with cod ajoarriero with “migas” al pastor and squid butter.*
- ❖ *Cream of cauliflower with scalded vegetables and egg yolk cured in soy.*
- ❖ *Lasagna sausage and mushrooms with green pepper sauce.*
- ❖ *Timbale of grilled vegetables with goat cheese, romesco sauce and flakes of jerky.*

### Mains

- ❖ *Tuna fish on eggplant pulp, pickled shitakes and beetroot sauce.*
- ❖ *Slices of sea bream with cous cous, American sauce and sautéed trigueros.*
- ❖ *Baked sea bass concasse al rosemary, tempura garlic and lemon lactonesa.*
- ❖ *Low temperature pork knuckle with red cabbage tear, fermented cabbage and acid apple dice.*
- ❖ *Grilled entrecote taco in green mojo and potatoes filled with red mojo.*
- ❖ *Turkey skewers marinated over basmati rice with raisins and curry sauce.*

### Desserts

- ❖ *Selection of natural fruits.*
- ❖ *Sorbet to the sparkling wine.*
- ❖ *Coulant with coconut sauce and vanilla ball.*
- ❖ *Cheesecake with peach jam and raspberry ice cream.*
- ❖ *Semi - cold banana and toffe with walnut crumble.*

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

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

### ***\* DIETARY 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.*