














Starters

- ❖ *Smoked salmon salad with walnuts, green apple, touches of roquefort and honey and mustard vinaigrette.* 
- ❖ *Veal tortellini in creamy yellow pepper sauce and ham shavings.* 
- ❖ *Broth rice of mussels and prawns with saffron foam.* 
- ❖ *Donostiarra fish cake with white asparagus muslin, boiled shrimp and polar bread.* 
- ❖ *Cream of carrot with ginger and fried ravioli of red cabbage.* 

Mains

- ❖ *Salmon sashimi with guacamole, pickled shitakes, pickled onion, and green shoots.* 
- ❖ *Grilled gilthead on bakery potato, roasted garlic sauce, and sautéed zucchini with cured meat.* 
- ❖ *Cod taco with candied peppers, squid butter and fried leek.* 
- ❖ *Crispy duck roll over mushroom stew and curry sauce.* 
- ❖ *Pork meatballs, with apple sauce and mustard, accompanied by chips.* 
- ❖ *Churrasco of veal with chimichurri of cumin and graten of potato.* 

Desserts

- ❖ *Selection of natural fruits.*
- ❖ *Sorbet with sparkling wine.* 
- ❖ *Flan cheese without egg, broken cookie and raspberry ice cream.* 
- ❖ *Caramelized pineapple strudel, with raisins and nuts, toffee sauce and red fruits.* 
- ❖ *Carrot cake with custard cream and pink pepper ice cream.* 

Executive Menu: Starter + Main + Dessert or Coffee
(Water And Young Wine included): € 21

Pack Cava (2 Cups).....3.00 € (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.

