

week end set menu

choose 3 starters for sharing...

Duck breast salad with red berries and caramelized onion
Grilled/Tempura vegetables
Timbale of “broken eggs”, capsicum and truffle
Prawns salad with guacamole and mango dressing
Grilled squids, vegetables and wasabi mayonaise
Sautéed lamb sweetbreads and vegetables (asparagus and tender garlic)

individual main course

Cod with mushroom sauce and vegetables
Grilled hake with stirfried tomato and clams
Grilled beef entrecote, french fries and roasted capsicum
Iberian pork “secret” with potato and bacon cake
Vegetables rice “paella” (minimum 2 pax)
Stewed oxtail “paella” (minimum 2 pax)

desserts

Chocolate Coulant
Cheese cake
Assorted desserts

Price 21 €+ vat
Complete table essential
Valid for 4 people or more

Kids menu

Chicken breast or pork loin
French fries or salad
Croquettes
Fried squids
Ice cream

Price 10 €+ vat

BEVERAGES NOT INCLUDED

work days set menu

individual starter

Duck breast salad with red berries and caramelized onion
Anchoives salad with arugula and goat cheese
Grilled/Tempura vegetables
Timbale of "broken eggs", capsicum and truffle
Scrambled eggs with cod
Shellfish cream

main course

Roasted pork Knucle and red cabbage
Stewed beef cheek with red wine sauce
Cod with garlic and paprika sauce
Grilled squids
"A banda" Paella (squid and prawns) (minimum 2 pax)
"Free range chicken" Paella (minimum 2 pax)

desserts

Assorted desserts

PRICE 15,50€+VAT

BEVERAGES NOT INCLUDED

Complete table essential
One menu per person essential

Kids menu

Chicken breast or pork loin
French fries or salad
Croquettes
Fried squids
Ice cream

Price 10 €+ vat

BEVERAGES NOT INCLUDED

starters

- 1- Iberian ham from Guijuelo 16 euros
- 2- Smoked beef ham with virgin olive oil..... 10 euros
- 3- Matured sheep cheese from Sardón de Duero 9 euros
- 4- Duck breast salad with red berries and caramelized onion..... .8 euros
- 5- Prawns salad with guacamole and mango dressing 9 euros
- 6- Anchoives salad with arugula and goat cheese8 euros
- 7- Grilled squids, vegetables and wasabi mayonaise 9 euros
- 8- Sautéed lamb sweetbreads and vegetables (asparagus - tender garlic)..10 euros
- 9- Grilled/ Tempura vegetables.....8 euros
- 10- Crispy Ravioli of foie and mushrooms 9 euros
- 11- Timbale of “broken” eggs, capsicum and truffle powder.....8 euros

rices...

(Minimum 2 people. Price per person)

- 12- “Black rice” Paella (squid and cuttlefish ink)..... 9 euros
- 13- Stewed oxtail Paella..... 10 euros
- 14- Stewed free range chicken Paella 10 euros
- 15- “Vegetable Rice” Paella.....8 euros
- 16- “A banda rice” Paella (squid and prawn) 9 euros
- 17- “Caldoso” paella (monkfish and king prawns) 11 euros
- 18- Lobster paella (On demand) 16 euros

fish

- 19- Cod with mushroom sauce and vegetables..... 14 euros
20- Grilled hake with stirfried tomato and clams 14 euros
21- Grilled seabass with cous cous 17 euros

meat

- 22- Grilled beef sirloin with Porto souce, gnoquis and mushrooms..... 19 euros
23- Stewed beef cheek with red wine sauce 13 euros
24- Grilled beef Entrecote, french fries and red capsicum..... 13 euros
25- Iberian pork “secret” with potato and bacon cake..... 13 euros
26- Free range chicken with mustard sauce..... 13 euros

desserts

- Assorted desserts (mínimo dos personas) 5 euros
Home desserts 5 euros

Ask our staff about daily menu

Ask our staff about wine menu

Ask our staff about allergens menu

BYO service: Free on menu - 5€/bottle on daily menu

Bar service timetable: weekdays (23:30) – weekend (00:30)

Bread service : 1,50€

Allergens QR

