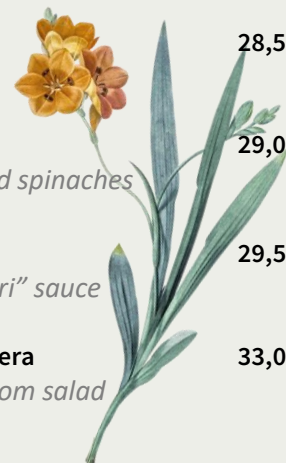


Especiales del día / Specials of the day

Salmorejo tradicional con su huevo y jamón ibérico <i>Chilled tomato soup "Salmorejo" served with jamon ibérico and poached egg</i>	15,00€
Ensalada Perigordini con foie, jamón de pato, pan de miel, enokis y vinagreta de frambuesa <i>Perigordini Salad: Foie gras terrine, duck ham , chimejis , raspberry and crispy parmesan cheese</i>	23,00€
Carpaccio templado de pulpo con puré ligero de apio-nabo y su aliño de pimentón <i>Warm octopus carpaccio serve with a light celeriac-turnip puree and paprika vinaigrette</i>	26,00€
Revuelto de setas "Perrechicos" <i>Scrambled of wild mushrooms " Perrechicos"</i>	28,50€
Espárragos pericos y trigueros a la plancha con salsa romesco <i>Seared wild asparagus "pericos" and wild green little asparagus with romesco sauce</i>	25,50€
Navajas a la plancha con ajilimochi <i>Grilled razor clams with "ajilimochi" sauce</i>	25,00€
Corvina al horno con ravioli de Txangurro y puerro en texturas <i>Sea Bass "baked" served with crab and leek ravioli in textures</i>	28,50€
Caldereta de pescados y mariscos a la cántabra con espinacas frescas <i>Assortment of fish and shellfish from the Cantabrig sea with saffron sauce and spinaches</i>	29,00€
Presa ibérica a la brasa con puré de boniato y chimichurri <i>Grilled Iberian pork shoulder serve with a sweet potato puree and "chimichurri" sauce</i>	29,50€
Steak tar-tar de solomillo de vaca con ensalada de rucula, foie y setas de primavera <i>Steak tar-tar of old cow tenderloin with arugula, foie gras and spring mushroom salad</i>	33,00€



Precios 10% IVA incluido / 10% TAX included