

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 poched egg</i>	15,00€
Ensalada de tomate rosa con mascarpone ventresca de atun y pesto <i>Rose tomato salad with mascarpone cheese and tuna belly</i>	16,20€
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€
Revuelto de setas "Perrechicos" y boletus <i>Scrambled of wild mushrooms "Perrechicos" and Boletus</i>	28,50€
Mero a la plancha con chop suey y salsa de txacoli <i>Grilled grouper served with vegetables chop-suey and txacoli sauce</i>	33,00€
Solomillo de vaca madurada con salsa oporto, setas, trigueros y parmentier trufada <i>Matured beef tenderloin with port sauce, mushrooms, wild asparagus and truffled parmentier</i>	33,50€
Suprema de pintada relleno de foie y setas con pure de manzana y jugo limonero <i>Organic chicken breast stuffed with foie and mushrooms and served with apple compote and lemon juice</i>	27,00€

Precios 10% IVA incluido / 10% TAX included

