

## Especiales del día / Specials of the day

**Setas silvestres a la plancha: (Boletus, Angula monte, Níscalos, Cardo)** 29,00€  
*Grilled wild seasonal mushrooms*

**Tar-tar de mero marinado con guacamole, mahonesa de mango y lechugas gourmet** 19,80€  
*Grouper Tar-tar, avocado, mango mayonnaise and gourmet lettuce*

**Arroz meloso de hongos, alcachofas y langostinos** 25,00€  
*Creamy rice of porcini mushrooms, artichokes and langoustines*

**Gambas a la plancha (12un)** 29,00€  
*Seared White shrimps*

**Rodaballo a la plancha, chopsuey de verduras y salsa txakoli** 32,50€  
*Grilled turbot, vegetables chopsuey and txakoli wine sauce*

**Solomillo de vaca vieja madurada al Café de París** 33,50€  
*Grilled matured old cow sirloin served with potato parmentier and vegetables*

**Magret de pato trinchado sobre compota de manzana y salsa de frutos rojos** 29,50€  
*Braised duck breast "magret" over apple compote and raspberries sauce*

**Souffle de chocolate con sorbete de mandarina y picatostes** 8,50€  
*Dark chocolate souffle served with tangerine sorbet and sweet croutons*

Precios 10% IVA incluido / 10% TAX included

