

## Especiales del día / Specials of the day

- Setas silvestres a la plancha : (Boletus, Angula monte, Níscalos, Cardo)** 29,00€  
*Seared wild seasonal mushrooms*
- Arroz meloso de hongos, alcachofas y langostinos** 25,00€  
*Creamy rice of porcini mushrooms, artichokes and langoustines*
- Ostra de BELON glaseada con txangurro y puerro al txacoli (3 Un)** 27,00€  
*Belon oyster glazed with Spider crab and leeks with txakoli wine aroma (UN)*
- Gambas a la plancha (12un)** 29,00€  
*Seared white shrimp*
- Callos con garbanzos a la gallega** 22,00€  
*Traditional pork trips stew Galician Style*
- Albóndigas de pescados, moluscos y marisco a la cántabra con pure de marmitako y spaghetti negro frito** 27,50€  
*Fish and shellfish ball stew in seafood/paprika sauce served with fried black spaghetti and tuna emulsion*
- El Bacalao de madrid con su verdura de Aranjuez en tempura y salsa brava** 27,50€  
*Fried Cod "Madrid Style": fried served with vegetables and a light spice sauce "brava"*
- Lenguado a la plancha con patatas a la inglesa y salsa Meunier** 35,50€  
*Dover-Sole meunière style served with light fried potatoes*
- Jamonicitos de pollo de corral guisados al champagne con pure de patatas trufadas** 26,50€  
*Organic chicken leg stew in champagne sauce served with mashed potatoes with truffle aroma*
- Solomillo *fitWellingtonI* de vaca vieja, duxel de hongos, su foie y jamón ibérico (2 pax)** 68,00€  
*Wellington of old cow tenderloin, wild porcini mushrooms duxel, foie and jamon ibérico (2 pers)*
- Surtido de mini-postres de nuestro obrador – MESA COMPLETA -** 6€/per  
*Assortment of mini desserts – TABLE WISE- price per person*

Precios 10% IVA incluido / 10% TAX included

