

# ALMUERZOS / LUNCH

## Especiales del día / Specials of the day

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

**Ostra de BELON glaseada con bernesa y jugo de espinacas – individual – (1 UN)** 5,50€  
*Belon oyster glazed with bernese sauce and spinach juice – individual- (1 UN)*

**Gambas a la plancha (12un)** 29,00€  
*Seared white shrimp*

**Pochas con almejas y rape** 19,00€  
*White beans stew served with clams and monkfish*

**Rodaballo a la plancha con verduras chop suey y salsa txacoli** 32,50€  
*Grilled turbot, vegetables chopsuey and txakoli sauce*

**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*

**Solomillo de jabalí a la brasa con su crudite de verduras y sandia con salsa de Oporto** 28,50€  
*Grilled wild boar sirloin served with vegetables crudite, watermelon and Oporto wine sauce*

**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"*

**Solomillo de vaca madurada al café de paris con parmentier trufada, cebollitas caramelizadas y chips de tubérculos** 33,50€  
*Grilled matured cow sirloin served with potato parmentier, caramelized onions and potatoe chips*

**Surtido de mini-postres de nuestro obrador – MESA COMPLETA – precio por persona** 6€/per  
*Assortment of mini desserts – TABLE WISE- price per person*

Precios 10% IVA incluido / 10% TAX included

