

ALMUERZOS / LUNCH

Especiales del día / Specials of the day

Revuelto de huevos de coral con setas y langostinos 22,00€
Scrambled (organic eggs) of wild mushrooms and langoustines

Gambas a la plancha (12un) 33,00€
Seared white shrimp

Pochas con almejas y rape 25,00€
White beans stew served with clams and monkfish

Callos a la madrileña 25,00€
Traditional pork trips stew served with chorizo and black sausage

Ensalada de langostinos cocidos y vieiras a la plancha con guacamole, lechugas gourmet, pico de gallo y mayonesa de mango 24,00€
Salad of cooked prawns and grilled scallops with guacamole, gourmet lettuce, pico de gallo and mango mayonnaise

Rodaballo a la plancha con verduras chop suey y salsa txacoli 35,50€
Grilled turbot, vegetables chopsuey and txakoli 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"

Magret de pato trinchado sobre compota de manzana y salsa frutos rojos 35,00€
Braised duck breast "magret" over apple compote and raspberries sauce

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 Port wine sauce

Solomillo de vaca madurada al café de paris con parmentier trufada, cebollitas caramelizadas y chips de tubérculos 36,50€
Grilled old cow tenderloin served with potato parmentier, caramelized onions and tuber 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

