

ALMUERZOS / LUNCH

Especiales del día / Specials of the day

- Potaje de Vigilia**    24,00€
Traditional Eastern Week stew of chickpeas, cod and spinaches
- Alcachofas a la vasca con kokotxas de merluza y berberechos**     35,80€
Artichokes in a garlic/parsley sauce served with hake "kokotxas" and cockles
- Espárragos blancos y trigueros pericos a la plancha con mantequilla de alcaparras y almendras**   28,00€
Grilled white and green asparagus with hazelnut and caper butter
- Tataki de solomillo de venado, ragout de setas, melón plancha y chips de tubérculos**      31,50€
Venison tenderloin tataki, mushroom ragout grilled melon and root vegetable chips
- Corvina salvaje a la brasa: elegir guarnición de: Patatas Panaderas o Verduras Plancha**   32,50€
Braised Sea Bass – side dish to choose between: Roasted potatoes or grilled vegetables
- Solomillo de vaca madurada al oporto con parmentier trufada, cebollitas caramelizadas y espárragos trigueros**      36.50€
Grilled matured cow sirloin served with potato parmentier, caramelized onions and potatoes chips

Precios 10% IVA incluido / 10% TAX included

