

Especiales del día / Specials of the day

Plato de Cuchara del día almuerzos / stew of the day only lunch

Lunes – Purrusalda vasca con bacalao y calabaza 	24€
<i>Monday</i> - Leeks and potato stew served with cod and pumpkin	
Martes – Alubias de Tolosa con morcilla de Burgos 	24€
<i>Tuesday</i> - Red beans stew served with Black sausage	
Miércoles – Patatas a al Riojana con chorizo de Potes 	22€
<i>Wednesday</i> - Potato stew served with chorizo and peppers	
Jueves – Fabada Asturiana 	25€
<i>Thursday</i> - Traditional Fabe beans stew served with assortment of meats	
Viernes – Garbanzos con callos a la Gallega  	24€
<i>Friday</i> - Chickpeas stew served with pork trips	
Sábados y Domingos – Pochas con almejas y rape en salsa verde   	26€
<i>Saturday & Sunday</i> - White beans stew served with clams and monkfish in garlic/parsley sauce	

Mosaico de gamba y pulpo “templado” al ajillo con crema ligera de patata, coliflor y rúcula. 26€
Warm prawns and octopus with a garli/cayenne pepper “refrito”, light potato cream, cauliflower and arugula.



Callos a la Madrileña  29€
Traditional pork trips stew served with “chorizo” and black sausage.

Vieira a la plancha con flor de alcachofa y foie al oporto     31€
Grilled scallops served with artichokes and foie grass, Port wine sauce

Bacalao salvaje a la plancha con guiso de sus callos y hoja de shiso en tempura.    35,5€
Grilled wild cod with its trips stew and a light fried shiso leaf.

Txipirones de Guadañeta rellenos, salsa de su tinta y arroz blanco    29€
Seared squid stuffed served with white rice and ink squid sauce

Solomillo de vaca vieja al oporto con foie a la plancha pure de patatas trufadas, trigueros y tirabeques.    38.5€
Grilled old cow tenderloin, seared duck liver “foie” over potato parmentier, green asparagus and port wine sauce

Filet miñón de venado a la brasa con parmentier de castañas, jugo de frambuesas, zanahorias y portobello.    35€
Venison loin served with chestnut parmentier, carrots, Portobello mushrooms and raspberries sauce

Crêpe Suzette flambeado con crema de regaliz y helado de leche merengada     9€
Crêpe Suzette flambéed with liquorice cream and meringue milk ice cream

Precios 10% IVA incluido / 10% TAX included

