

# MENU OF THE DAY

Includes first course, main course, bread, first drink (beer, soft drink or glass of wine). Full-table menu.

## STARTERS

 Seasonal salmorejo with croutons and grated egg

  Pumpkin, carrot and ginger soup

Mixed salad of tuna, olives, boiled egg, carrots, red onion and tomatoes

 Goat's cheese, cherry tomatoes, walnuts, fried onions and honey mustard vinaigrette salad

 Tuna olivier salad with light mayonnaise

 Vegetable ratatouille with diced french fries

 Grilled vegetables with cheese sauce

  Mushrooms stewed in wine with crispy sweet ham

 Stew (ask our staff)

Fried chicken gyozas with japanese sauce (3 units)

Iberian ham croquettes (4 units)

  Penne rigate sautéed with truffle-infused parmesan sauce

 Penne rigate sautéed with bolognese sauce


## MAIN COURSES

 Lasagne bolognese with tomato and basil

  Mushroom Risotto

Crispy chicken wrap with cheese, poached onion, crispy onion, lettuce, tomatoes and pink sauce

 Beef meatballs in sauce with diced fries (ask our staff about the sauce)

 Chicken marinated in red miso and grilled with roasted potatoes

 Fried eggs with crispy potatoes and Iberian ham

Katsu Curry with crispy chicken and jasmine rice

Matured beef cutlet cheese Burger (120 gr) with lettuce and monterrey jack cheese, served with french fries

 Classic Bacon Cheeseburger with a 170-gram matured beef cutlet, cheddar cheese, bacon and American sauce, served with french fries **(Additional charge: +4€)**

Tuna tataki on avocado and cherry tomatoes salad with japanese dressing

 Cod on ratatouille and diced potatoes **(Additional charge: +3.50€)**


 Slices of pork tenderloin on roasted potatoes with PX mayonnaise

 250 gr Galician beef entrecôte with french fries and cheese sauce **(Additional charge: +4.50€)**

## DESSERTS

Yogurt foam with berries

Chocolate and cream coulant **(Additional charge: +1€)**

 Glazed doughnut with cream and chocolate sauce

 Cream and chocolate profiteroles (3 units)

Seasonal fruit salad

Ice cream scoop of the day

# 15 95€

**VAT included**

 New

 Spicy

 Veggie