


Primer Plato / First Course

 Ensalada caprese con vinagreta de albahaca
Caprese salad with basil vinaigrette

Patatas a la riojana
Stewed rioja potatoes

Raviolis gorgozola a la mundakesa
Gorgonzola ravioli to mudaka sauce


Pastel de salmón y marisco sobre salsa de piquillos y crujiente de zanahoria
Salmon and seafood cake over piquillo sauce and carrot crispy

Segundo Plato / Second Course

Cabracho al horno con verduras y cachelos a la gallega
Baked scorpion fish with vegetables and cachelos a la gallega

Secreto de ibéricos a la plancha con puré de calabazas y espárragos trigueros
Secret of grilled ibéricos with mashed pumpkins and wild asparagus

San jacobos caseros con patatas gajo y salsa roquefort
homemade san jacobos with potato wedges and roquefort sauce

 Palitos de hogos con patatas y ensalada de la casa
Mushroom sticks with potatoes and house salad

Postres / Desserts

Cuajada casera con miel o azúcar
milk curd with honey or sugar

Arroz con leche casero
Cream rice with homemade Milk

Surtido de postres urbe
Assortment of urban desserts

Fruta: Mandarinas
Fruits: Mandarines



Precio / Price
12,50

 Vegetariano / Vegetarian

Completa tu menú: /Complete your menu:

Refresco, Caña, Copa de Crianza (+1€) / Refreshment, draft beer, glass of aged wine (+ 1 €)

Botella de Crianza (+6€) / Aged wine bottle (+ 6 €)