


Primer Plato / First Course

Ensalada Capresse de tomate laminado y mozzarella fresca con vinagreta de albahaca
Capresse salad with sliced tomato fresh mozzarella cheese and basil vinaigrette

Pasta en salsa casera de tomate y atún con parmesano rallado
Pasta with homemade tomato and tuna sauce, parmesan cheese.

Revuelto de txangurro y marisco con su tosta de pan
Scrambled eggs with crab meat and seafood with bread toast


 Hojaldre relleno de verduras de temporada sobre salsa fina de calabaza
Puff pastry stuffed with seasonal vegetables over a fine pumpkin sauce

Segundo Plato / Second Course

Cordon bleu casero de lomo relleno de york y queso en salsa pimienta y patata gajo
Cordon bleu stuffed with sweet ham and cheese in pepper sauce and potatoes

Pechuga de pavo a la plancha, su salsa mostaza y patata cubo
Grilled turkey breast mustard sauce and potato bucket

Merluza fresca a la marinera con huevo cocido y mejillón tigre
Fresh Hake fish With seafood sauce, boiled egg and mussel

 Croquetas de hongos Urbe con ensalada y patatas
Wild Mushroom croquettes with salad and potatoes

Postres / Desserts

Cuajada casera con azúcar
Milk curd with sugar

Brazo de gitano de chocolate con leche
Homemade chocolate roll sponge cake

Yogurt casero con fresas naturales
Homemade yogurt with natural strawberries

Fruta fresca
Fresh fruit



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 €)