


Primer Plato / First Course

Ensalada china con tortilla, jamón de york y queso
Chinese salad with omelette, ham and cheese

Espirales al pesto Genovés con parmesano
Genoese pesto spirals with parmesan

Pimientos rellenos de bacalao en salsa marinera
Cod stuffed peppers in seafood sauce


 Crema de champiñones con virutas de jamón
Cream of mushrooms with ham shavings

Segundo Plato / Second Course

Merluza a la plancha con refrito y patata panadera
Grilled hake with fried and baked potato

Pechuga de pavo con patatas y pimientos
Turkey breast with potatoes and peppers

Costilla de cerdo asada con parmentier y triguero
Roasted pork rib with parmentier and wild wheat

 Musaka griega vegetal sobre salsa de tomate
Greek vegetable musaka on tomato sauce

Postres / Desserts

Cuajada casera con azúcar
Homemade milk curd with sugar

Profiteroles de nata
Cream profiteroles

Pantxineta casera de crema
Traditional basque puff-pastry

Fruta del día: Sandía
Fruit of the day: Watermelon



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 €)