


Primer Plato / First Course

Ensalada caprese, lechugas frescas, tomate, queso de bufala y aceituna
Caprese salad, fresh lettuce, tomato, buffalo cheese and olive

Rollitos de jamón york rellenos de muselina de bonito y salsa rosa
York ham rolls stuffed with sweet potato muslin and pink sauce

Arroz en salsa bolognesa
Rice in bolognese sauce


 Pudín de espárragos con salsa caesar
Asparagus pudding with caesar sauce

Segundo Plato / Second Course

Txipirones en salsa americana
Small squids in American sauce

Lengua en salsa de tomate con patatas
Tongue in tomato sauce with potatoes

Pechuga de pollo a la plancha con patata gajo
Grilled chicken breast with potato wedges

 Pisto de verduras a la bilbaína
ilbao style vegetable ratatouille

Postres / Desserts

Cuajada casera con azúcar
Homemade milk curd with sugar

Terrina de helado
Ice cream terrine

Pastel casero de arroz
Homemade rice cake

Fruta del día
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 €)