


Primer Plato / First Course

Ensalada de setas y gulas al ajillo con nueces
Mushrooms and baby eels salad with walnuts

Arroz a la carbonara casera de bacon con su parmesano
Rice with creamy bacon carbonara sauce and parmesan cheese

Canelones fríos rellenos de muselina de bonito y mayonesa con bouquet de ensalada
Cold tuna and mayonese caneloni with salad


 Pencas rebozadas rellenas de queso con pimiento del piquillo
Stuffed chard ribs with cheese and roasted peppers

Segundo Plato / Second Course

Costilla asada a la barbacoa con patatas risoladas
Roasted pork ribs with barbecue sauce and roasted potatoes

Lubineta a la plancha con tomatitos cherries al horno
Grilled Sea Bass with roasted cherry tomatoes garnish

Pechuga de pollo a la plancha con patatas y ensalada
Grilled chicken breast with french fries and salad

 Pizza primavera de la casa gratinada a la mozzarella fresca
Vegetarian pizza with fresh mozzarella

Postres / Desserts

Cuajada casera con azúcar o miel
Homemade milk custard or honey

Puding casero de vainilla
Homemade vanilla pudding

Tarta casera de chocolate
Chocolate cake

Fruta: Sandía
Fresh Fruit: Water melon



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 €)