


Primer Plato / First Course

 Ensalada de espárragos con tomate en dados y vinagreta guarnecida
Asparagus salad with diced tomatoes and fresh vegetables vinaigrette

Arroz a la casera con huevo frito
Rice with tomato sauce, chorizo and fried egg

Champiñones frescos a la plancha rellenos de boloñesa
Stuffed fresh mushrooms with beef bolognese sauce


 Crema de verduras frescas con brocheta vegana
Fresh vegetables soup with vegan brochette

Segundo Plato / Second Course

Bacalao al horno con gulas salteadas al ajillo
Grilled cod fish

Pechuga de pavo al pimentón con patatas fritas
Grilled paprika turkey breast with french fries

Cordon bleu de lomo relleno de york-queso con salsa de queso y patatas
Pork loin cordon bleu with cheese sauce and french fries

 Pizza casera margarita con queso provolone y tomate seco
Homemade provolone and dried tomato Pizza

Postres / Desserts

Cuajada casera con azúcar o miel
Homemade milk custard or honey

Brownie casero de chocolate
Homemade Chocolate Brownie

Arroz con leche casero
Rice pudding

Flan casero de coco
Homemade coconut flan

Fruta fresca: Mandarinas
Fresh Fruit: Mandarine



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 €)