



MENU OF THE WEEK

· FROM OCTOBER 5TH TO 11TH ·
FROM 1:00 PM TO 4:00 PM

Each week we offer a different menu, served to the entire table.

TO SHARE *Both are served*

Tiradito of cured salmon with flame-grilled eggplant, honey and mustard

Slow-cooked Iberian pork rib with collaret cocoa cream

MAIN TO CHOOSE

Dry seafood rice with crispy octopus and green beans, served in a paella pan (*minimum two people*)

Roast pork knuckle with romesco sauce and padrón peppers

Grilled sea bream with cauliflower cream and bimby

Stewed lentils with artichokes and poached egg

DESSERT

Vanilla flan

25€

PER PERSON ·
VAT INCLUDED

BREAD AND DRINK SERVICE NOT INCLUDED