



MENU OF THE WEEK

· FROM OCTOBER 20TH TO 25TH ·
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

Confit leek with muhammara sauce and guanciale

Boneless, glazed free-range chicken wings

MAIN TO CHOOSE

Dry seafood rice with sea bream and wild mushrooms, served in a paella pan (minimum two people)

Iberian pork rib stew with artichokes

Grilled glazed tuna loin with parsnip cream and pears

Vegetable cannelloni from the garden au gratin with Idiazabal cheese

Paella with grated prawns and scallops (*served in a paella pan, minimum for 2 people*) +€7 per person

DESSERT

Red fruit ganache with white chocolate soil and raspberry sorbet

27,50€

· PER PERSON · VAT AND BREAD
SERVICE INCLUDED