

Appetizers	Euros
<i>Spanish Iberic Ham</i>	21,00
<i>Partridge and onion Strudel with Truffle</i>	17,50
<i>Quail Salad with peaches, Sweet Beans Vinaigrette and sweet Chilli</i>	17,50
<i>Blue Duck Roosbeef and Mushrooms toast with Cream</i>	18,50
<i>Lobster Salad in vinaigrette sauce , purple potato, crispy fennel and puffed rice</i>	21,00
<i>Marinated Scallops in squid bouillon with Short Noodles and Almonds foam</i>	20,50
<i>Grilled octopus with potatoes foam and Paprika</i>	19,50
<i>Hare croquettes</i>	18,00
<i>Almond-Shaped Foie with Chocolate Vinaigrette</i>	23,00
<i>Piquillo Peppers Cream with sliced Cod and Black Olive Powder</i>	21,50
<i>Scrambled Eggs with "Morcilla" (blood sausage)</i>	18,50
<i>Lentil Cream with grilled Pig-Trotters</i>	18,50

Aperitifs, Bread and Petit Fours 2,00€



Seafood Specialities	Euros
<i>Crusted Rice with Carabineers</i>	23,50
<i>"Cedeira" Roasted Hake with Cava cookles Ragout</i>	24,50
<i>Grilled Sea Bass (Corvine) with Spinach and crumpled Tomato</i>	23,50
<i>Confit of cod with three types of Peppers</i>	23,50
<i>Turbot on Txangurro tartar and white romescu</i>	24,00

Meat Specialities

<i>Wild Boar Goulas</i>	23,00
<i>Mellow Corns with "Morcilla" and "Chorizo"</i>	22,00
<i>Fillet of Beef with Tomatoes stuffed with Pate and fried Potatoes in Tempura</i>	24,00
<i>Confited "Cochinillo" (Suckling pig) with Pumpkin Chutney and fried Leek</i>	23,50
<i>Boneless shoulder of lamb with roast potatoes</i>	25,00

Desserts

<i>Fried milk with it's Ice Cream</i>	10,00
<i>Fluffy Rice Pudding</i>	10,00
<i>Brownie with Amaretto Soup</i>	10,00
<i>Chocolate Coulant</i>	10,00
<i>Puff Pastry Cannoli with Vanilla</i>	10,00



8 % VAT is not included