



Menú

Reservas / Booking

926 588 200

(15 - 19 JUNIO)

Menú semanal / Weekly menu

ENTRANTES / STARTERS

- Guisantes rehogados con jamón y huevo poché** / Sautéed peas with ham and poached egg (14)
- Salmorejo cordobés** / Córdoba-style salmorejo (6,14)
- Lasaña de carne gratinada** / Baked beef lasagne (6.7.8.14)
- Arroz tres delicias con mayonesa de sweet chilli** / Chinese rice with sweet chilli mayonnaise (10,14)
- Sopa fría de almendras con picatostes y picada de piquillos** / Chilled almond soup with croutons and chopped piquillo peppers (5,6,7)

PLATO PRINCIPAL / MAIN COURSE

- Arroz negro con alioli de azafrán** / Black rice with saffron aioli (4,5,7,10,13,14)
- Tacos de carne mechada, guacamole y pico de gallo** / Tacos with shredded beef, guacamole and pico de gallo (5,6,8)
- Medallones de solomillo en salsa de soja** / Sirloin medallions in soy sauce (6,11,12)
- Dorada a la plancha con piquillos caramelizados [supl. +2€]** / Grilled sea bream with caramelised piquillo peppers [suppl. +2€] (10)
- Fritura de pescado y ensalada mediterránea** / Fried fish and Mediterranean salad (6,7,10)

POSTRES / DESSERTS

- Crujiente de manzana con helado** / Apple crumble with ice cream (5,6,8,14)
- Natillas caseras** / Homemade custard (6,8,14)
- Tarta de la abuela** / Grandma's cookie cake (5,6,8,14)
- Sandía preparada** / Sliced watermelon
- Copa de helado variado con topping** / Assorted ice cream sundae with topping (5,6,8,14)

Bebida no incluida / Drink not included

MENÚ COMPLETO 18,50€ (IVA Incl.)



Alérgenos / Allergens

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| 1 ALTRAMUCES LUPINS | 2 CACAHUETES PEANUTS | 3 APJO CELERY | 4 CRUSTÁCEOS CRUSTACEANS | 5 FRUTOS DE CÁSCARA NUTS | 6 GLUTEN GLUTEN | 7 SULFITOS SULFITES | 8 LECHE MILK | 9 MOSTAZA MUSTARD | 10 PESCADO FISH | 11 SÉSAMO SESAME | 12 SOJA SOY | 13 MOLUSCOS MOLLUSK | 14 HUEVO EGG |

INTELIER
Airén



airén
RESTAURANTE