



Menú

Reservas / Booking

926 588 200

(15 - 19 D I C I E M B R E)

Menú semanal / Weekly menu

ENTRANTES / STARTERS

Rigattoni con carne estofada y su salsa [supl. +2€] / Rigattoni with stewed meat and sauce [suppl. +2€] (14,8,6,5,7)

Verdura en tempura con soja y miel / Tempura vegetables with soy sauce and honey (6,8,5)

Sopa castellana / Castilian soup (6,14,5)

Ensalada con tomate seco, queso de Burgos y nueces / Salad with sun-dried tomatoes, Burgos cheese and walnuts (7,8,5)

Revuelto de setas y verduras / Scrambled eggs with mushrooms and vegetables (14)

PLATO PRINCIPAL / MAIN COURSE

Wok de secreto ibérico con salsa de ostras / Iberian pork stir-fry with oyster sauce (10,11,12,8)

Arroz meloso de cerdo y espárragos verdes / Creamy rice with pork and green asparagus (5,8)

Carrillada de guisada con parmentier de zanahoria [supl. +2€] / Braised pork cheek with carrot parmentier [suppl. +2€] (7,8,14)

Merluza a la romana con ensalada mediterránea / Roman-style hake with Mediterranean salad (10,14,5,6)

Pollo al ajillo / Garlic chicken (6,5,7)

POSTRES / DESSERTS

Natillas tradicionales con galleta María / Traditional custard with Maria biscuits (8,14)

Pannacotta de chocolate blanco / White chocolate panna cotta (8)

Torrija Intelier con helado [supl. +2€] / Torrija Intelier with ice cream [suppl. +2€] (14,8,6,5)

Hojaldre de manzana y frutos rojos con helado / Apple and red berry puff pastry with ice cream (6,8,5,14)

Piña preparada / Prepared pineapple

MENÚ COMPLETO 18.50€ (IVA Incl.)

Bebida no incluida / Drink not included

Alérgenos / Allergens



1
ALTRAMUCES
LUPINS



2
CACAHUETES
PEANUTS



3
APIO
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