



Menú

Reservas / Booking

926 588 200

(2 0 - 2 4 A B R I L)

Menú semanal / Weekly menu

ENTRANTES / STARTERS

Ensalada César / Caesar Salad (14,5,6,8,10)

Hummus de remolacha con tapenade y totopos / Beetroot hummus with tapenade and tortilla crisps (11,6)

Duelos y quebrantos / Duelos y quebrantos (14)

Espaguetis a los cuatro quesos con nueces / Four-cheese spaghetti with walnuts (5,6,8,14)

Medallones de berenjena en tempura a la miel / Honey-glazed aubergine tempura medallions (6)

PLATO PRINCIPAL / MAIN COURSE

Sepia a la plancha con ajo, perejil y ensalada Waldorf [supl. +2] / Grilled cuttlefish with garlic, parsley and Waldorf salad [suppl. +2] (13,6,8)

Churrasco de pollo con salsa curry / Chicken churrasco with curry sauce (8)

Costillas confitadas a la barbacoa y patatas fritas / Barbecued confit ribs and chips (6)

Escalopines de ternera en salsa / Veal cutlets in sauce (4,7,10,13)

Bacalao con asadillo encebollado / Cod ratatouille with onions (5,7,10)

POSTRES / DESSERTS

Biscocho al vapor con sopa de chocolate blanco / Steamed sponge cake with white chocolate sauce (6,8,14)

Brownie de chocolate con helado / Chocolate brownie with ice cream (5,6,8,14)

Copa de helado variado / Assorted ice cream sundae (6,8,14,5)

Pudding de chocolate al caramelo / Caramelised chocolate pudding (5,6,8,14)

Carpaccio de piña con sorbete de frutas / Pineapple carpaccio with fruit sorbet (5,6,8)

MENÚ COMPLETO 18.50€ (IVA Incl.)

Bebida no incluida / Drink not included



Alérgenos / Allergens



1 ALTRAMUCOS
LUPINS



2 CACAHUETES
PEANUTS



3 APIO
CELERY



4 CRUSTÁCEOS
CRUSTACEANS



5 FRUTOS DE
CÁSCARA
NUTS



6 GLUTEN
GLUTEN



7 SO₂
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