



# Menú

Reservas / Booking

926 588 200

( 2 6 - 3 0 E N E R O )

Menú semanal / Weekly menu

## ENTRANTES / STARTERS

**Sopa de picadillo** / Minced meat soup (14)

**Crema de calabaza trufada con picatostes** / Truffled pumpkin soup with croutons (5,6,8,10)

**Pasta boloñesa** / Bolognese sauce (6,8,14)

**Ensalada de queso y nueces con vinagreta de miel y mostaza** / Cheese and walnut salad with honey and mustard vinaigrette (7,9,14)

**Parrillada de verduras con salsa de cebolla caramelizada** / Grilled vegetables with caramelized onion sauce (8)

## PLATO PRINCIPAL / MAIN COURSE

**Sepia a la plancha con picada de cebolla y ensalada de col [supl. +1€]** / Grilled cuttlefish with chopped onion and coleslaw [suppl. +1€] (10,14)

**Fritura de calamar con brotes frescos y mayonesa de piquillos** / Fried squid with fresh sprouts and piquillo pepper mayonnaise (6,10,14)

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

**Solomillo de cerdo al curry con arroz** / Pork tenderloin curry with rice (8)

**Carrillada estofada con parmentier ahumada** / Braised pork cheek with smoked parmentier (7,8)

## POSTRES / DESSERTS

**Macedonia de frutas** / Fruit salad

**Pudding de donuts crumble** / Pudding de donuts crumble (5,6,8,14)

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

**Vasito de arroz con leche de coco** / Small cup of rice pudding with coconut milk (8)

**Quesada pasiega con helado** / Quesada pasiega with ice cream (6,8,14)

## 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