

## **WEEKLY MENU**

### **STARTERS**

Salad of the day\*\*

Russian salad\*

Mixed salad\*

'Pata Negra' tomato salad, with tuna\*

Sauteed baby squid salad with green peppers, tomato 'casse' and aioli\*

Warm mushroom salad, 'gulas' and prawns

Salmorejo cordobés (tomato and bread purée) with Iberian ham and pieces

Crawfish cream and croutons\*\*

Vegetable of the day\*\*

Pasta of the day

Scrambled eggs with mushrooms, potatoes and pikillos (red peppers)\*

Lamb in puff pastry, mushrooms, potatoes and foie gras\*

**\*Suitable for coeliacs**

### **CHEF'S SUGGESTIONS (Additional supplement)**

Galician octopus\* 9.00€

Fried sweetbreads with mushrooms and pikillos (red peppers)\* 9.00€

Grilled mushroom 'Txapela' with egg and Iberian bacon\* 11.00€

'Bellota' acorn-raised Iberian ham\* 8.00€

Cod omelette\* 5.00€

Foie gras terrine\*\* 4.00€

Selection of fried appetizers 4.00€

**Price: 22.00€**

**Includes:** Príncipe de Viana wine (white, red, rosé), water and bread.

**Does not include:** Beers, soft drinks, sparkling water, soda water, coffee or VAT.

The menu will be billed in full, served individually and can't be shared.

## **MEAT DISHES**

Grilled veal steak with potatoes and pikillos (red peppers)\*

Grilled Iberian pork belly, mushrooms and fine potato cream\*

Pork tenderloin skewer, bacon and mushrooms in Roquefort

Pork tenderloin with grated mushroom and soft cheese

Grilled lamb chops with chips\*

Stewed tripe and pig snout\*

Iberian cheek confit with fine creamed potatoes

## **RICE**

Rice of the day\*\*

## **FISH**

Cod fillet in Vizcaina-style sauce and baking potatoes\*\*

Orio-style grilled hake\*

Hake fillet with cream of mushrooms and vegetables\*

Grilled baby squid with 'Ajilimójili' sauce and potatoes with paprika\*

Grilled tuna taco with stewed tomatoes and black olives\*

Fried cod with peppers and green sauce\*\*

Fish of the day \*\*

## **CHEF'S SUGGESTION (Additional supplement)**

'Arròs a banda' (rice cooked in fish stock) with prawns\* (minimum 2 people)

7.00€/person

'Black' rice with baby squid\* (minimum 2 people) 7.00€/person

"Gran Sol" cod, grilled Orio-style with pimientos and baked potatoes\*  
9.00€.

Grilled shoulder of lamb with rosemary\* 5.00€

Grilled Galician beef steak\* 10.00€

Navarrese sirloin steak\* 10.00€

Navarrese sirloin steak with grated mushrooms and mild cheese 11.50€

Navarrese sirloin steak with foie gras and Port sauce 13.00€

Grilled ribs with sweetbreads\*\* 5.00€

Lamb tripe stew with blood pudding\* 9.00€

**\*Suitable for coeliacs**

**\*\*Suitable for coeliacs, with modifications**

## **SWEETEN YOUR LIFE WITH OUR DESSERTS**

Caramelized brioche French toast with vanilla ice cream

Fruit on a skewer with orange blossom yogurt sauce

Rice pudding

Curd with honey

Assorted sorbets (lemon, apple, tangerine)

Sheep cheese with quince

Tulip-shaped strudel with banana mousse and hot chocolate

Tiramisu

Creamy truffle cake with crunchy hazelnut

Cake of the day

Cup of the day

## **CHEF'S SUGGESTIONS (Additional supplement)**

Canutillos (puff pastry tubes) filled with cream and chocolate 2.50€

Frozen yogurt with plum jam and orange biscuit 2.50€

Pantxineta (puff pastry filled with custard) with nougat ice-cream 3.50€

Various ice-cream cups 2.50€

Scottish or Irish coffee 3.00€

Mojito sorbet 2.00€

Curd sorbet 2.00€