

Menú del Día *lunes-sábado* | *Set Menu Monday-Saturday*

Almuerzo *Lunch* 12:00 – 16:00

1 plato 1 course	13,95 €
2 platos 2 courses	16,95 €
3 platos 3 courses	19,95 €

Cena *Dinner* 18:00 – 22:00

16,95 €
19,95 €
22,95 €

Incluye ½ botella de vino o caña | Includes ½ bottle of wine or a small beer
Extra Verduras | Extra Salad 2,50 €

Entrada | *Starter*

***Gazpacho de la semana servida con pan de ajo**
Gazpacho of the week served with garlic bread

***Ensalada de pasta con atun**
Pasta salad with tuna

***Gambas al ajillo**
Garlic Prawns

***Ensalada de queso de cabra con chutney de remolacha y cebolla morada**
Goat cheese salad served with red onion and beetroot chutney

Plato principal | *Main course*

***Salchichas en salsa de vino tinto sobre puré de patatas servido con jamón serrano**
Sausages in a red wine sauce served over mashed potatoes topped with crispy serrano ham

***Pollo al curry verde con arroz de coco y pan naan**
Green curry chicken served with coconut rice and naan bread

***280gr Entrecot Nacional servido con cascots de patatas y salsa de pimienta o queso azul (+6,95€)**
280gr Sirloin steak served with potato wedges and peppercorn sauce or creamy Stilton sauce (+6,95€)

***Merluza rebozada servida con patatas fritas**
Battered hake served with chips

***Secreto de cerdo con patatas chunky y ensalada**
Grilled Iberian pork secret with chunky chips and salad

***Cordero asado lentamente a la catalana con salsa de Vinotinto y romero con puré de patatas (+6,95 €)**
Slow-roasted Catalan Lamb with red wine & rosemary jus and mashed potatoes (+6,95€)

Postre | *Dessert*

Helado con Nueces / *Ice cream with walnuts*

Tarta casera del día / *Homemade cake*

Helado borracho / *Tipsy Baileys ice cream*

