

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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

**Helado borracho /Topsy Baileys ice cream**



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

**Helado borracho /Topsy Baileys ice cream**



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

**Helado borracho /Topsy Baileys ice cream**



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

**Helado borracho /Topsy Baileys ice cream**



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*



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

Almuerzo *Lunch* 12:00 – 16:00

Cena *Dinner* 18:00 – 22:00

|                      |         |         |
|----------------------|---------|---------|
| 1 plato   1 course   | 13,95 € | 16,95 € |
| 2 platos   2 courses | 16,95 € | 19,95 € |
| 3 platos   3 courses | 19,95 € | 22,95 € |

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

### Entrada | Starter

**\*Sopa de la semana servida con pan de ajo**

*Soup of the week served with garlic bread*

**\*Ensalada de queso de cabra con chutney de remolacha y manzana**

*Warm goat cheese salad served with beetroot and apple chutney*

**\*Arepita con pollo y queso**

*Flat bread with chicken and cheese*

**\*Ensalada Cesar**

*Cesar Salad*

### Plato principal | Main course

**\*Hígado de cordero con sala de vino tinto con pure de patatas y jamón serrano crujiente**

*Lambs' liver in a red wine sauce over mash potatoes and crispy serrano ham*

**\*Ternera con champiñones en salsa de bourguignonne servido con pure de patatas**

*Beef and mushroom bourguignonne served with mash potatoes*

**\*Pechuga de pollo en salsa de champiñones con pure de patatas**

*Chicken breast in a white wine mushrooms creamy sauce over mash potatoes*

**\*280gr Entrecot Nacional servido con cascotes de patatas y salsa de pimienta o queso azul (+6,95€)**

280gr National Entrecote served with potatoes wedges and pepper sauce or stilton creamy sauce (+6,95€)

**\*Pasteles de Salmon y merluza con cascotes de patata y chilli dulce**

*Salmon & hake fishcakes with potatoes wedges & sweet chilli*

**\*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

**Tarta casera del día / Homemade cake**

*Helado borracho /Topsy Baileys ice cream*

