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## 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*

**\*Ensalada de pollo crujiente con chilli dulce y mayonesa**

*Crispy chicken salad served with sweet chilli and mayo*

**\*Nachos mexicanos con chilli casero y salsa agria**

*Homemade chilli nachos served with sour cream*

### Plato principal | *Main course*

**\*Tacos de codillo de cerdo servido con arroz con alubias y guacamole**

*Pull pork knuckle chunks with rice black beans and guacamole*

**\*Pollo Chasseur servido con pure de patatas**

*Chicken Chasseur served with mashed 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€)

**\*Bacalao servido con patatas Mediterráneas y mantequilla de ajo perejil**

*Cod served with Mediterranean potatoes and garlic parsley butter*

**\*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€)*

**\*Costillas de cerdo en salsa de bbq casera con chunky chips**

*Pork ribs in a BBQ sauce served with chunky chips*

### Postre | *Dessert*

**Tarta casera del día / Homemade cake**

**Helado borracho /Topsy Baileys ice cream**

