
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

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

Homemade chilli nachos served with sour cream

***Fajitas de pollo en salsa de cajun**

Cajun chicken wraps served with sour cream

Plato principal | Main course

***Panceta de cerdo en salsa de manzana servida con pure de patata**

Belly pork served with apple sauce over mash potatoes

***Pollo Korma servido con arroz pilau and Nann bread**

Chicken Korma served with pilau rice and Nann bread

***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€)

***Pescado rebozado servido con patatas fritas y pure de guisantes**

Fish And chips with mushy peas

***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

