

Noviembre 2019

Tempura sardines with harissa 6€

“Coca” of grilled peppers with parmesan 9,50€ (v)

Green beans salad with potatoes and pinouts 8€ (v,c)

Chavoar-grilled lettuce, paprika and royal cheese 12€ (v,c)

Grilled leek with bagna cauda 9,50€ (v,c)

Grilled mussels bought with green sauce 8,50€ (c)



Fried duck eggs with mashed potatoes with mushrooms 12€ (c)

Cavatelli with beef ragout and pecorino 14€

Stripe meunière with celery 16€ (c)

Grilled “Picantón” with kale 14€ (c)

Milanesa of lomo alto 500gr (for two persons) 28€



Sacher Cake 6,50€

Pannacotta with honey and orange flower 6€ (c)

Orange mousse, tangerine sorbet and fresh orange fruit 6€ (c, vg)



*(c) Apto para celíacos

*(v,vg) Apto para vegetarianos, veganos

Para cualquier otra alergia/intolerancia, preguntar a nuestros camareros