PELAYO
GASTRO TRINQUET

SET LUNCH MENU

2 STARTERS to share (for the whole table)

Artichoke, chicken, and pickled escabeche emulsion (13)

Ajoarriero salt cod spread on crystal bread,
caramelized piquillo peppers, and chives (1 . 4 . 13)

Hake fritter with piquillo pepper emulsion (4 . 13 . 14)

Flame-grilled leek, hollandaise sauce,
acorn-fed pork belly veil, and almonds (5 . 9 . 14)

MAIN DISH *(choose one)*

Rice and fideuà, at least for 2 ppl. Spoon dish is served individually.
Rices are served for the whole table. Just one kind of rice per table

Creamy rice with peeled seafood (2 . 3 . 4)

Fideuà with chicken, cauliflower and green garlic (1)

Hake tempura with tartar sauce,
spicy piparra pepper emulsion and chives (4 . 5 . 7 . 10 . 13)

SET DESSERT *(choose one)*

Cream cheese flan with red berry coulis (1 . 14)

Fresh pineapple

22,50 €/PAX

Included VAT. Drinks and bread service not included.
Sourdough bread service: 3,70€
(Please, warn waiter if you are not having it)

1	2	3	4	5	6	7	8	9	10	11	12	13	14
GLUTEN	CRUSTACEAN	MOLLUSCS	FISH	EGG	LUPIN	MUSTARD	PEANUTS	NUTS	SOY	SESAME	CELERY	SULPHITES	DAIRY

SET LUNCH MENU AVAILABLE MONDAY TO THURSDAY

