SUGERENCIAS FUERA DE CARTA

OFF-MENU SPECIAL DISHES

4,40	OSTRA al natural *(ud.)* (3)*	**Fresh oyster** (unit)
6,90	GILDA casera con jurel madurado, atún semicurado, aceituna gordal, anchoa y corvina madurada (4 . 13)*	**Homemade Gilda: Gordal olive skewered with aged horse mackerel, semi-cured tuna, anchovy, and aged corvina**
13,20	HUEVOS FRITOS con gambón y sobrasada ibérica (2 . 5 . 13)*	**Fried eggs with prawns and Iberian pork sobrassada**
16,20	REBOLLONES al ajiillo con parmentier y velo de panceta de bellota (13 . 14)*	**Saffron milk caps in garlic oil with parmentier and finished with a veil of acorn-fed Iberico pork pancetta**
16,30	BERBERECHOS con beurre blanc y huevas de múJol (5)*	**Cockles with beurre blanc and mullet eggs**

PRINCIPAL *MAIN COURSE*

18,20	MAGRET de PATO, cremoso de coliflor y céleri, vinagreta de mostaza y foie rallado (7 . 13 . 14)*	**Duck magret, creamy cauliflower and celery root, mustard vinaigrette, and grated foie gras**
23,30	ARROZ de BOGAVANTE, ALCACHOFA y TRUFA (2 . 4 . 12)* *Precio por persona. Mínimo para 2 personas.*	**Lobster rice with artichoke and truffle** *Price per person. At least for 2 people.*

*ALÉRGENOS / Allergens

1. Gluten **2.** Crustáceos / *Crustacean* **3.** Moluscos / *Molluscs* **4.** Pescado / *Fish* **5.** Huevo / *Egg*
6. Altramuces / *Lupin* **7.** Mostaza / *Mustard* **8.** Cacahuete / *Peanuts* **9.** Frutos de cáscara / *Nuts*
10. Soja / *Soy* **11.** Sésamo / *Sesame* **12.** Apio / *Celery* **13.** Sulfitos / *Sulphites* **14.** Lácteos / *Dairy*