## SUGERENCIAS FUERA DE CARTA

## *OFF-MENU SPECIAL DISHES*

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| 14,60 | Gamba blanca al ajillo, patatas y yema de huevo (2 . 5)* | **White shrimp in garlic oil, fries, and egg yolk** |
| 16,70 | Rebollones salteados, parmentier, huevo a baja temperatura y velo ibérico (5 . 14)* | **Sautéed saffron milk caps with parmentier, slow-cooked egg and Iberian pork veil** |

## SUSHI BAR

*TODAS LAS NOCHES y VIERNES y SÁBADO MEDIODÍA / Nights and Friday and Saturday for lunch*

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| 4,60 | Nigiri de salmón con queso crema y caramelo de naranja (4 . 13 . 14)* | **Salmon nigiri with cream cheese and sweet orange reduction** |
| 6,70 | Temaki de cangrejo con crema de queso, aguacate y teriyaki (1 . 2 . 4 . 10 . 13 . 14)* | **Crab temaki with cream cheese, avocado, and teriyaki sauce** |
| 13,90 | Uramaki de atún con parmesano, semillas de sésamo, wasabi y ponzu (4 . 10 . 11 . 13 . 14)* | **Tuna and Parmesan cheese uramaki with sesame seeds, wasabi, and ponzu sauce** |

## POSTRE / Dessert

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| 6,90 | BIZCOCHO HÚMEDO de CHOCOLATE Y CALABAZA, avellanas, crema inglesa y helado de vainilla bourbon (5 . 14)* | **Chocolate and pumpkin moist sponge cake with walnuts, crème anglaise, and bourbon vanilla ice-cream** |

### *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*

5% SUPLEMENTO POR SERVICIO EN TERRAZA // *5% Extra charge for terrace service*