

SET LUNCH MENU

September, 21st Thursday



TWO STARTERS TO CHOOSE AND SHARE

- + Avocado, marinated sardine and Parmesan cheese crispy taco
- + Mushroom and Iberian ham ragoût, low-temperature egg and asparagus sprouts
- + Grilled pig's ear with green chili and vegetable vinaigrette

MAIN CHOOSE ONE / Rices are served for the whole table

- + Pork ribs, rutabaga and chickpeas creamy rice
- + Cuttlefish with onion and fava beans fideuà

SET DESSERT OR SEASONAL FRUIT

21,00 € per person

Included VAT. Bread service and beverages are not included.
Sourdough bread, 3,30€ (Please, warn waiter if you are not having it.)

IMPORTANT.

All our rices and fideuas are prepared on the spot. The minimum preparation time is 25 minutes.

The **paella-style rice is presented in a paella pan and has no broth.*

***The **fideuà** is presented in the same way as the previous one, but it is made with wheat noodles instead of rice.*

******Creamy rice** is cooked in a casserole and is presented with some broth.*

