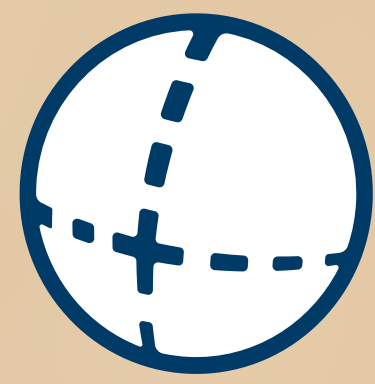


Set LUNCH Menu

November, 21st Tuesday



PELAYO
GASTRO TRINQUET

2 STARTERS TO SHARE

- + *Artichoke hummus, spicy sausage and fried egg*
- + *Avocado, prawn, "pico de gallo", crunchy corn and curry mayonnaise*
- + *Mini burger of Valencian meatball, onion, yakinicu mayonnaise and potato chips*

MAIN COURSE CHOOSE ONE *(Rices are served to the whole table)*

- + *Sausage and mushroom creamy rice*
- + *Broccoli black fideuà*

DESSERT

21,00 € per person

*Included VAT. Drinks and bread service 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.*

