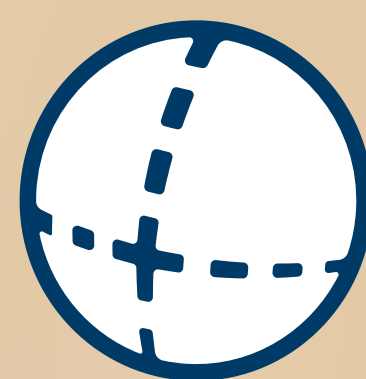


Set LUNCH Menu

February, 12th Monday



PELAYO
GASTRO TRINQUET

2 STARTERS TO SHARE

- + *Battered squid with oriental style pork ear stew*
- + *Grilled vegetables cream with Feta cheese, and sweet potato chips*
- + *Pork cheeks brioche with Parmesan cheese, crispy onion, and curry mayonnaise*

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

- + *Pork ribs, sweet potato and boletus creamy rice*
- + *Baby cuttlefish with onion rice*

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.*

