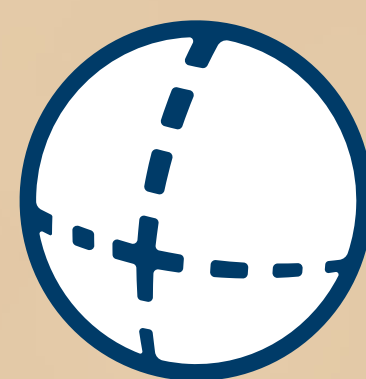


# Set LUNCH Menu

*September, 20th Wednesday*



**PELAYO**  
GASTRO TRINQUET

## 2 STARTERS TO SHARE

- + *Valencian tomato taco with grilled onion foam and peanut*
- + *Andalusian-style baby cuttlefish, red curry stew and Snow peas*
- + *Matured meat miniburger, onion and bacon mayonnasie*

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

- + *Valencian Paella* **World Paella Day**
- + *Senyoret creamy 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.*

