

SET LUNCH MENU

September, 20th Wednesday



VAQUETA
GASTRO MERCAT

2 STARTERS TO SHARE

- + Cuttlefish wok with tonkatsu sauce
- + Grilled veggies toast
- + Sautéed mushroom, low-temperature egg and Iberian pork belly veil

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

- + Valencian Paella *World Paella Day*
- + Shrimp, squid and shimeji mushroom creamy rice

DESSERT or SEASONAL FRUIT

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.*

