

RESTAURANT LA ANCHA

MENU

- **Starters: To be shared with everyone:**
 - CROQUETAS DE JAMÓN IBÉRICO. / **Iberian ham croquettes**
 - BOQUERONES EN ADOBO. / **Marinated Anchovies**
 - TORTILLA GUISADA CON ALMEJAS / **Spanish potato omelette in cream clam sauce**
 - ENSALADA DE TOMATE. – **Fresh tomato salad**

- **Main Course: To choose one between:**
 - TARTAR DE SALMÓN / **Wild salmon tartar**
 - CHIPIRONES EN SU TINTA CON ARROZ / **Baby cuttlefish in their own ink with white rice.**
 - CARRILLERA DE TERNARA GLASEADA. / **Glazed Beef in red wine reduction sauce with potato cake.**
 - ESCALOPE DE TERNERA EMPANADO / **Breaded veal scallop (Veal Schnitzel)**

- **Dessert: To choose one between:**
 - MOUSSE DE CHOCOLATE – **Chocolate mousse**
 - *LECHE FRITA – **Fried milk**
 - O FRUTA FRESCA – **Carpaccio of fresh fruit (usually pineapple or any other seasonal fruit)**

**Fried milk* is a kind of sweet flour cooked with milk, sugar and cinnamon until thick, cutting the resulting mass to be fried in portions.

**Price: €48.00 person
(10% Tax included)**

The menu included:

- Bread
- An aperitif (Beer, softdrink, ...)
- Mineral water
- Wine / Melquior selection (Designation of Origen)
- Coffee 100% from Colombia or tea