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