

RESTAURANTE

# MENU N°1 52,00€

## STARTERS TO SHARE.

(Served per every 4 guests).

Air-dried beef with almond oil (4)

Iberian ham and scarlet prawn croquettes (2 pieces per person)

(1,2,3,8)

Crispy aubergine sticks with cane honey mayo

(1,2,3,14)

#### MAIN COURSES.

Oven-roasted hake (1,3,6)
Grilled Iberian pork shoulder with French fries

## DESSERT.

Cheesecake (4,1,3,6)



# MENU N°2 48,00€

### STARTERS TO SHARE

(Served per every 4 guests).

Marbled Iberian pork carpaccio (11,14)

Twice-cooked crispy pork belly (3,14)

Iberian ham and scarlet prawn croquettes (2 pieces per person) (1,2,3,8)

## MAIN COURSES.

Creamy rice with oxtail and wild mushrooms (2,14)

Grilled Iberian pork shoulder with French fries

### DESSERT.

Warm apple tart (1,2,3,14,4t,11t)



MENU N°3 57,00€

## STARTERS TO SHARE

(Served per every 4 guests)

100% acorn-fed Iberian ham and cured loin

Twice-cooked crispy pork belly (3,14)

Smoked cauliflower with wild mushroom carbonara (4,6,2,14)

### MAIN COURSES.

(Choose one)

Charcoal-grilled monkfish (6)

Grilled beef short ribs with French fries

DESSERT.

Galician-style crêpes (Filloas) (1,2,3)







## ALLERGEN INFORMATION

1: Gluten · 2: Dairy · 3: Egg · 4: Nuts · 5: Peanuts · 6: Fish

7: Molluscs · 8: Crustaceans · 9: Soy · 10: Mustard · 11: Sesame · 12: Lupin · 13: Celery · 14: Sulphites

Allergens marked in **red** are **unavoidable** (e.g., inherent or trace presence).

Allergens marked in **green** may be **adapted or removed** depending on the dish.

Please consult our staff regarding any food allergies or intolerances.







