



STARTERS

Prawns with Yoghurt Sauce Salad Iberian Ham • Scrambled eggs with Mushrooms Vegetable of the day (on request) • Vegetable Tempura Grilled Prawns • Beans

MAIN COURSES

Entrecote

Tripe Lamb • Cheeks (on request) • Duck Confit Baked Sea Bass • Baked Cod • Ajoarriero (Cod with Vegetables)

DESSERTS

Blueberry Cheesecake • Pineapple Cake • Curd Cake Meringue Milk Pudding • Rice Pudding Coffee Flan • Curd Contessa (Ice Cream Cake) • Whisky Cake

28€ VAT Included

Includes Lerín Wine *Crianza, white, rose, sparkling wine, etc. of Bodegas Alconde will be charged extra.

ASK FOR AVAILABILITY OF ALLERGEN OPTIONS















SOJA















