

Miguel de Carrantes

Hotel Restaurante

MENÚ DIARIO

DISPONIBLE DE LUNES A VIERNES MEDIODÍA (EXCEPTO FESTIVOS)

PRIMEROS / FIRST COURSE

Ensalada de presa iberica braseada, manchego y uvas

Braised pork salad with raisins and manchego cheese

Crema de calabaza, picadillo de gambas y sesamo negro

Pumpkin cream, shrimps and black sesame

Saquitos crujientes de setas sobre pure vichy y crujiente de jamon

Crispy pastry filled with mushroom over vichy puree and ham

Salteado de verduras y setas

Sauteed vegetables and mushroom

Cuchara del Hostal

Stew dish

PRINCIPAL / MAIN COURSE

Arroz de pollo de corral y coliflor

Rice with chicken and cauliflower (min. 2 pax)

Arroz de gambones y bacalao (min. 2 pax)

Rice with prawn and cod (min. 2 pax)

Salmón al cava sobre patatas panaderas

Salmon cooked in sparkling wine over potatoes

Pollo en pepitoria

Chicken "pepitoria" in almond sauce

Entrecot de vaca a la parrilla (suplemento +5€)

Grilled ansien beef entrecote (extra cost +5€)

POSTRE / DESSERT

Elija su postre entre nuestra repostería

Choose your dessert from our pastries

25,00€

Servido con pan, agua, vino y postre o café. MENÚ A MESA COMPLETA. IVA incluido.

Served with bread, water y wine. FULL TABLE. Taxes included.

Nòk

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Sömn
APARTMENTS