

MENÚ FIN DE SEMANA

DISPONIBLE VIERNES NOCHE, SÁBADO Y DOMINGO

DEGUSTACIÓN / TASTING ENTREES

Crema de calabaza

Pumpkin cream

Ensalada de presa braseada, pasas y queso manchego

Braised pork salad with raisins and manchego cheese

Saquito crujiente de setas sobre puré vichy

Crispy pastry stuffed with mushroom over vichy puree

PRINCIPAL / MAIN COURSE

Arroz de pollo de corral y coliflor (min. 2 pax)

Rice with chicken and cauliflower (min. 2 pax)

Arroz de frutos del mar (min. 2 pax)

Rice with seafood (min. 2 pax)

Salmón al cava sobre panaderas

Salmon cooked in sparkling wine over potatoes

Entrecot de vaca a la parrilla

Grilled ansien beef entrecote

POSTRE / DESSERT

Tarta de chocolate y frambuesa

Chocolate and raspberry cake

BODEGA / WINE

D.O. Rueda

Viña Calera '19

D.O. Ribera del Duero

Lagar de Isilla '18

35,00€

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

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