

- DAILY SPECIALS -

- MONDAY 15€ -

FIRST COURSE

Goat cheese salad
Macaroni bolognese
Gazpacho

SECOND COURSE

Steak with garnish
Pork cheeks
Grilled squids

DESSERTS

Yogurt ice
Apple cake
Ice-cream
Banana with chocolate

- TUESDAY 15€ -

FIRST COURSE

Tomato, onion and tuna salad
Canelloni with meat
Rice a la cubana

SECOND COURSE

Roast chicken
Sirloin of pork with green pepper sauce
Cod Cordon Bleu and prawn

DESSERTS

White chocolate Coulant
Stracciatella cup
Cream caramel
Fruit in season

- FRIDAY 17€ -

FIRST COURSE

Italian gourmet fresh cheese with tomato
Tagliatelle with prawns and squids
Apple and Duck liver Uramaki

SECOND COURSE

Veal entrecôte
Chicken with Cava sauce
Grilled salmon

DESSERTS

Avocado with chocolate Mousse
Nutella Crêpe
Lemon ice-cream
Macédoine

- SATURDAY 17€ -

FIRST COURSE

Seafood cocktail
Tuna tartare with avocado
Mussels fisherman style

SECOND COURSE

Rice cooked in squid ink
Roast veal rump
Grilled megrim

DESSERTS

Ferrero Rocher cake
Carrot Cake
Mango with yogurt ice
Fruit in season

- BREAD, WATER AND WINEGLASS -

- DAILY SPECIALS -

- WEDNESDAY 15€ -

FIRST COURSE

Seasonal soup
Rigatoni with spinach and prawns
Salmon pudding with avocado

SECOND COURSE

Rabbit
Pork Cordon Bleu
Grilled hake

DESSERTS

3 Chocolates Cup
Panna cotta
Ice-cream
Fruit in season

- THURSDAY 17€ -

FIRST COURSE

Nereida salad (fruit and chocolate)
Bolognese lasagne
Fish pie

SECOND COURSE

Mixed paella
Maigret of duck with Pedro Ximénez
Fish caldereta (stewed fish casserole)

DESSERTS

Chocolate Coulant
Cheesecake
Cream caramel with Ratafia Russet
Fruit in season

- SUNDAY 17€ -

FIRST COURSE

Steak tartare
Mushroom and duck liver canellonis
Wedge shell clams

SECOND COURSE

Fideua (paella made with noodles)
Chicken with prawns
Grilled sole

DESSERTS

Tiramisu
Catalan crustard
Ice-cream
Strawberries with cream

- CHILDREN'S MENU 10€ -

MAIN DISH

Macaroni bolognese
Spaghetti bolognese
Your Pizza (Choose ingredients)
Chicken nuggets
Croquettes
Roast chicken
Hamburger
Grilled loin of pork

DESSERTS

Yogurt
Ice-cream
Fruit in season

- SOFT DRINK -

- BREAD, WATER AND WINEGLASS -



NEREIDA
HOTEL



Gluten



Crustaceans



Eggs



Fish



Peanuts



Soy



Dairy products



Dried fruits
and nuts



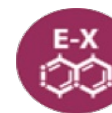
Celery



Mustard



Sesame



Sulfur dioxide
and sulphite



Molluscum



Lupines