








NEREIDA









HOTEL

- MENU 40€ -












APPETIZER

-  Wedge shell clams
-  Prawns with garlic and parsley
-  Mussels in Cava sauce
-   Tuna tartare with avocado















MAIN DISH

-  Grilled or baked turbot
-  Grilled or baked bass
-    Paella fisherman style
-    Seafood casserole 'Zarzuela'

DESSERTS

-     Ferrero Rocher cake
-    3 Soops of handmade ice cream
-  Irish Coffe
-    Cheesecake

- BREAD, WATER, COFFEE AND WINE:
MAS OLLER OR CIGONYES -

						
Gluten	Crustaceans	Eggs	Fish	Peanuts	Soy	Dairy products
						
Dried fruits and nuts	Celery	Mustard	Sesame	Sulfur dioxide and sulphite	Molluscum	Lupines