







- DAILY SPECIALS -

- Monday 17€ -





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 17€ -





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

- Wednesday 17€ -





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 20€ -





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

- Friday 20€ -





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 20€ -

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

- Sunday 20€ -





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 12€ -

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 -



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