






- MONDAY 13€ -





FIRST COURSE

 Goat cheese salad
Macaroni bolognese
Gazpacho

SECOND COURSE




  Grilled steak with garnish
Pork cheeks
Grilled squids

DESSERTS



 Yogurt iced drink
 Straciatella Cup
 Ice-cream
 Banana with chocolate

- TUESDAY 13€ -





FIRST COURSE

 Watermelon and tomato soup with
 Canelloni with meat
 Rice a la cubana

SECOND COURSE




 Roast chicken
 Pork Cordon Bleu
 Cod with allioli (garlic mayonnaise)

DESSERTS




 White chocolate Coulant
 Apple cake
 Pana cotta
 Fruit in season

- WEDNESDAY 13€ -





FIRST COURSE

 Cesar salad
 Rigatoni with spinach and prawns
 Cod pudding with romesco sauce

SECOND COURSE




 Grilled rabbit
 Sirloin of pork with green pepper sauce
 Grilled hake

DESSERTS










 3 Chocolates Cup
 Cream caramel
 Ice-cream
 Fruit in season

- THURSDAY 15€ -





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 15€ -

FIRST COURSE

   Shredded salt cod salad
   Tagliatelle with prawns and squids
   Eggplant pudding with anchovy sauce

SECOND COURSE




 Veal entrecôte
 Chicken with Cava sauce
 Grilled salmon

DESSERTS






 Ferrero Rocher cake
 Nutella Crêpe
 Ice-cream
 Macédoine

- SATURDAY 15€ -





FIRST COURSE

 Seafood cocktail
 Tuna tartare with avocado
 Mussels fisherman style

SECOND COURSE

   Rice cooked in squid ink
 Roast veal rump
 Grilled megrim

DESSERTS




 Ginkgo cake
 Carrot Cake
 Mango mousse with yogurt
 Fruit in season

- SUNDAY 15€ -





FIRST COURSE

 Catalan salad
 Tuna canelloni
 Tellina 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

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

DESSERTS

 Yogurt
 Ice-cream
 Fruit in season

- SOFT DRINK -

- BREAD, WATER AND WINEGLASS -