

# TODAY'S SET MENU



Pasta Consommé \*7, 10

“Gazpacho Andaluz” – Chilled vegetable soup (seasonal)

Quínoa salad with honey aroma

Warm mushroom and prawn salad with truffle oil \*4

Aragonese salad with ham and soy vinaigrette \* 7, 8, 9

Fresh salad from the pyrenees

Stew of the day (Pulses)

Legumes of the day

White Asparagus with Melon or ham from the cellar

Pasta of the day \*7

Mixed vegetable grill with romesco sauce \*5, 7, 9

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Beef stew with vegetables and beans

Grilled Graus sausage “house Melsa”

Pork tenderloin with mushroom and Truffle sauce

Old-style stewed Pig’s trotter

Grilled Lamb ribs and chops with potatoes (supplement of 3,50 €)

Roast shoulder of lamb in its juice (supplement of 4,50 €)

Thyme-scented pork cheeks with garnish

Homenade marinade (hoin, longaniza, pork rib) with tomato sauce and egg \*2

Grilled Rib eye steak (supplement of 4,00 €)

Fish of the day \*3

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A choice a homemade desserts, Ice cream tubs or seasonal fruit

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Bread, water and wine included, D.O. Somontano (1 bottle for 4 people)

**22,50 Euros VAT included**

*(If you prefer a bottle of wine from our wine list we will credit you 6 € for the set menu wine)*

*Single dishes from this menu are charged as Chef’s suggestions or A la carte.*

*Sharing the menu is not allowed.*

*If you have any intolerance, let the waiter know. Thanks*



1 Lactosa • 2 Huevos • 3 Pescado • 4 Crustáceos • 5 Frutos de cáscara • 6 Cacahuete • 7 Gluten  
• 8 Soja • 9 Sulfitos • 10 Apio • 11 Mostaza • 12 Molúscos • 13 Sésamo • 14 Altramuces