

TODAY'S SET MENU



Andalusian Gazpacho
Castilian Soup * 2, 7, 10
Quínoa salad with honey aroma* 9
Salad of The day
Aragonese salad with ham and old-style mustard * 9, 11
Vegetables of the day
Assorted house appetizers (hot and cold) * 2, 4, 7, 12
White asparagus with country ham
Mixed vegetable grill with romesco sauce *5, 7, 9
Pasta of the day*7

Grilled Graus sausage "house Melsa"
Pork tenderloin with mushroom and Truffle sauce
Old-style stewed Pig's trotter
Fish and seafood paella (minimum 2 people)* 3, 4, 12
Roast shoulder of lamb in its juice (supplement of 4,80 €)
Barbecue of assorted grilled meats with garnish (supplement of 3,00 €)
Grilled Rib eye steak (supplement of 4,50 €)
Fish of the day*3

A choice a homemade desserts: chocolate tart, lemon, * 1, 2, 7 cheese, egg flan* 1, 2 and natural yogurt* 1 , seasonal fruit and ice cream* 1, 7

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

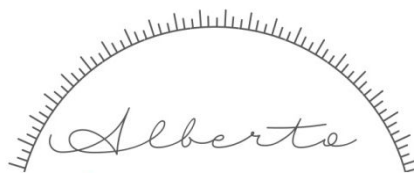
23,50 Euros VAT included

(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



*** ALÉRGENOS ALIMENTARIOS**

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