

DAILY MENU



Andalusian Gazpacho * 9

Legumes of the day with pork ear, snout, and chorizo * 10

Truffled poultry cannelloni with Mushroom cream * 1,7

Pasta of the day * 7

Pink tomato salad with Cantabrian belly (supplement 2,50 €)* 3

Mushroom Risotto with cheese sauce * 1

Escalivada toast with anchovies and goat cheese * 1, 3, 7

Grilled "Graus" sausage (Melsa House)

Old-fashioned stewed pork feet

Beef meatballs with squid in its ink sauce

Venison medallions with port wine sauce (supplement 3,00 €)

Roasted Aragonese Lamb shoulder in its juices (supplement 7,50 €)

Grilled Beef entrecote with potatoes (supplement 4,00 €)

Butterflied wild sea bass with herb oil *3

Postres Caseros a elegir:

Homemade Flan, *1, 2 Chocolate coulant, *1, 7 Homemade lemon tart, 1, 2, 7 Homemade cheese tart, * 1, 2 Ice Cream, * 1, 2, 7 Fruit salad, Seasonal fruit

Bread, Water, and wine included: Viñas del Vero D. O. Somontano (1 botella para 4 personas)

€ 26,50 VAT included

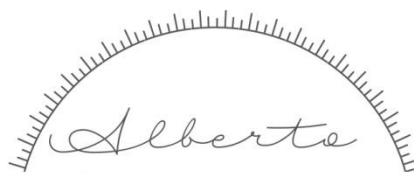
(Choosing a wine from our short list deducts €4 from the menú wine price)

Soft drinks, beers, etc., are not included in the menú price.

Sharing the menú is not permitted.

Additional items not on the menú will be charged separately.

Please inform staff of any allergies. Thank you.



*** 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