

# THE CARTE



## STARTERS

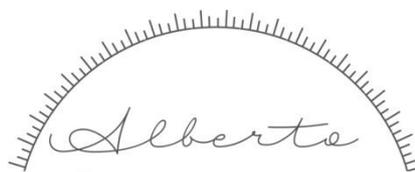
- Vegan Vegetable Lasagna \*7 ..... 16,00 €
- Quinoa Salad with honey and Thyme Dressing \*9 ..... 14,00 €
- Iberian Charcuterie Platter ..... 22,00 €
- ½ Assorted Cheese Board ..... 16,00 €
- Barbastro Pink Tomato Salad with Ventresca (Tuna Belly) \*3 ..... 17,00 €
- Aragonese Migas (Traditional recipe)\*2, 7 ..... 14,00 €
- Toasted Bread with Roasted Vegetables, anchovies, and Goat cheese \*1, 3 ..... 16,00 €
- Huelva red Prawns \*4 ..... 33,00 €
- Fish and seafood paella (minimum 2 people) ..... 17,50 €

Prices include VAT

## SPECIALTY DISHES WITH LOCAL “KM. 0” PRODUCTS

- Beef Carpaccio with Vinagrette and Parmesan \*1, 9 ..... 18,00 €
- Old-fashioned stewed pork feet ..... 16,50 €
- Grilled “Km. 0” Beef Entrecôte ..... 21,50 €
- “Km. 0” Breaded Goat Ribs Milanese Style \*2, 7 ..... 24,00 €
- ½ Roasted “Km. 0” Lamb Shoulder with side Dish ..... 23,00 €
- Matured beef ribeye (filleted), 900 / 1000 gr. from km 0 ..... 57,00 €

Prices include VAT



\* 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