

## TODAY'S MENU

<b>Goodie Good</b>	Pot, everyday a different one Green of the day, always a different salad Chicken salad, vegetable salad and fresh arugula Couscous salad, diced tomato, cucumber, mint yogurt sauce, pico gallo and coriander Beet tartar, causa potato, guacamole, lime soy dressing and wakame seaweed
<b>Rice &amp; Pasta</b>	"Rigattoni" pasta, meat bolognese, basil oil and 3 cheese sauce Black "escalivada" (eggplant, bell pepper and onion) fideuá and paprika "ali-oli" sauce Creamy cardoon risotto, green sauce and ham shavings Stir-fried Thai noodles, al dente vegetables, marinated chicken and soy
<b>Vegan</b>	Grilled seasonal vegetables, romesco sauce and basil oil Warm zucchini pie, roasted pepper cream and fried leek
<b>Eggs</b>	Scrambled eggs made in olive, bacon carbonara and French fries Broken eggs made in olive, potatoes and "chistorra" (fast-cure sausage)
<b>Fish</b>	Fish of the day with its garnish Peppers stuffed with cod and shrimp, "piquillo" pepper sauce, onion and parsley toffee Sautéed monkfish, al dente vegetables and American sauce Hake meatballs in green sauce
<b>Meat</b>	Stewed tongue, Spanish sauce, peas, mushroom and baked potato Creamy chicken curry with vegetables and rice Beef shank lasagna, mushroom bechamel, tomato, olive powder and fried arugula Roastbeef, gravy sauce and parmentier with thyme and rosemary
<b>Dessert</b>	Chocolate mousse with cream Yogurt cream, broken biscuit and blueberry jam Pineapple carpaccio, syrup and lemon sorbet ice cream

## TODAY'S MENU - 14'90€ VAT included.

Monday to Friday except holidays and long weekends. From 1 p.m. to 4 p.m.

Choose starter, main and dessert or coffee. Includes water. *Please inform our staff in case of food allergy.*

## RECOMMENDED RIOJA WINES

Bottle 29 €

### La Mateo Crianza

Tempranillo, Grenache and Graciano

### La Mateo Blanco F.B.

White Tempranillo

### La Vanidosa

Grenache



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Warm salad with cod, potato, roasted red peppers, caramelized onion and pepper vinaigrette .....	14€
Tomato from Barbastro salad, mozzarella, black olive and green pesto vinaigrette .....	14€
Grilled seasonal vegetables, Romesco sauce and basil oil.....	16€
“Txuleta” chop carpaccio, olive, smoked “Idiazabal” cheese and fresh arugula .....	18€
Artisan cheese board.....	16€
Iberian ham board, olive oil and homemade tumaca/tomato.....	23€
Home-marinated salmon, dill oil and tartar sauce.....	18€
Entrecôte tartare, classic dressing and egg yolk .....	22€
Fried squid and black ink ali-oli sauce.....	12€
Mussels, vegetables, green curry sauce, lime and fresh coriander.....	16€
Homemade croquettes: cod and Iberian ham.....	12€
Creamy mushroom risotto, truffle oil and padano cheese flakes .....	17€
Black rice with squid, prawns, vegetables and paprika “ali-oli” sauce.....	17€
Broken eggs made in olive, foie sauce, mushroom mix, French fries and Iberian shavings .....	14€
Sautéed monkfish, prawns, “al dente” vegetables and American sauce .....	20€
Battered cod kokotxas and stewed piquillo peppers.....	26€
“Pil-pil” cod loin, baked potato, cayenne oil and fried garlic .....	22€
Grilled wild tuna tacos, caramelized onion and soy reduction .....	22€
Grilled Iberian pork, meat juice, “chumichurri” sauce and potato cubes.....	22€
Beef shank cannelloni, Spanish sauce, mushroom bechamel and crispy leek.....	16€
Glazed rib in barbecue sauce, potato cubes and onion chips .....	16€
Laminated beef tenderloin, meat juice, home-roasted peppers and potatoes .....	29€

### Desserts

Scotch sorbet, whiskey, cream, vanilla ice cream and coffee.....	5,50€
Tiramisu cake, hazelnut cream and cappuccino ice cream.....	5,50€
Nutella “goxua” cake and white chocolate ice cream .....	5,50€
Warm cheese cake, blueberry coulis, yogurt ice cream and sweet tile .....	7,50€

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## WEEKEND MENU, HOLIDAYS AND LONG WEEKENDS - 24,50€

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### SOMETHING NICE TO START WITH

Beet tartar, "causa potato", guacamole, lime soy dressing and wakame seaweed  
Cous cous salad, tomato tartar, cucumber, mint yogurt sauce, "pico gallo" and coriander  
Seasonal vegetables timbale, romesco sauce and "green picón" mojo  
Caprese salad with pear tomato, mozzarella, "Casilda" pesto and black olive

### RICE AND PASTA

Stir-fried Thai noodles, al dente vegetables, marinated chicken and soy  
Black rice with squid, prawns and paprika "ali-oli" sauce  
Creamy mushroom risotto, truffle oil and padano flakes  
Rigatoni pasta, bolognese meat, basil oil and three cheese sauce

### EGGS

Scrambled eggs made in olive oil, potatoes and bacon carbonara  
Poached eggs, truffled potato cream, mushrooms and ham shavings

### FISH

Peppers stuffed with cod and shrimp, "piquillo" red pepper sauce, onion and parsley toffee  
Wok with monkfish, prawns and "al dente" vegetables  
Hake in tempura and soy mayonnaise

### MEAT

Glazed ribs in barbecue sauce, potato cubes and onion chips  
Creamy chicken curry with vegetables and rice  
"Zancarrón" (Beef shank) cannelloni, Spanish sauce, mushroom bechamel and crispy leeks

### DESSERT

Pineapple carpaccio, rum syrup and lemon sorbet ice cream  
Tiramisu cake, hazelnut cream and cream ice cream  
Lemon Pie, broken biscuit and cream

**24,50€ VAT INCLUDED.** From 1 to 4 p.m. Choose starter, main course and dessert or coffee.  
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