



MINI MENU

1 Dish from the menu + 1 Dessert + 1 Bread (Available from Monday to Friday during lunch times)

26€ per person VAT included

Supplements

Extra Bread: 1,5€/serving

Coffee/ Infusion: 2,5€

Supplement for shared menu: 25% of the menu price

STARTERS

Iberican Cured Ham

Spoon Dish

Homemade Croquettes

Seafood Salad with Riojan Red Peppers and Mustard Piquillo.

"Uncle Felix" Warm Leeks with White Garlic

Mille-feuille of Foie "micuit" with Apple Puree and Toasted Bread.

Salad

Seasonal Starter

FISH

Grilled Hake With Seasonal Vegetable

Baked Sea Bass with Olive Cream and Sautéed Mushrooms

Cuttlefish "Sea and Field" with Garlic Emulsión

Cod Loin with Ajoarriero and Crispy Potatoes

Roasted Turbot with Baked Potatoes

Tuna with Marmitako Cream and Asparagus

MEATS

Callos & Morros

Grilled Beef Chop Premium (min. for 2 people) *** 6€ supplement per person

Chateaubriand (min. for 2 people) *** 4€ supplement per person

Slices of Beef with Potato, Bacon and Piquillo Cream.

Iberian Pork with Potato, Garlic and Parsley Cream with Glazed "Morritos"

Iberian Pork with Potato Parmentier and Baked Vegetable

Duck Magret with Vegetables and Apple Jam

DESSERTS

Cheese Cake with Red Fruits Ice Cream

Textures of Chocolate

Mango Sorbet

Tiramisu with Coffee Ice Cream

Roasted Peach with Yogurt and Hail from our Rosé

Caramelized Torrija with Meringue Milk Ice Cream and Chocolat Soup