















ALLERGENS	GLUTEN 	EGG 	DAIRY 	NUTS, ALMOND 	PEANUT S 	FISH 	CRUSTAC EAN 	MOLLU SCS 	MUSTAR D 	SULFITE S 	SÉSAME 	CELERY 	LUPINS 	SOY 
STARTERS														
6.Rusa salad with melva tuna	●*	●				●				●				●
7.Portion of iberian selection castro y gonzalez (chorizo,pork loin,salchichón)	●*										●*			
8.Portion old manchego cheese dehesa de los llanos	●*		●								●*			
9.Avocado tartare with prawns and marinated salmon	●*	●		T*		●	●		●	●	T*			●
10.Fried Camembert cheese with sweet onion preserve and blueberry	●	●	●	T		T	T	T		●				T
11.Prawn “pil pil” prawns in spicy garlic sauce				T			●		T	●	T	T		
12.Portion of homemade chicken croquettes	●	●	T	T		T	T		T	●*	T	T		●*
13.Portion of manteca colorá (pork croquettes)	●	●	T	T		T	T		T	●	T	T		T
14.Duck Foie and apple pastry with sherry wine sauce	●	T	T	T	T					●	T			T
15.Fresh vegetables in tempura with romesco sauce	●	T	T	T		T	T		T	T	T			T
PASTA AND RICE														
16.Pasta tagliatelle (noodle) with seafood sauce and “carabinero”(red prawn)	●	●	●	T	T	T	●	●	T	●	T	T		T
17.Lamb moussaka(eggplant lasagna)with its own sauce	●		●	T					T	●	T	T		
18.Paella of seafood “carabinero”(red prawn) and monkfish in moist rice				T		●	●	●	T	●	T	T		
19.Meat Paella (chicken,garlic loin of pork)				T					T	●	T	T		

