

#TODAY'S MENU

(ONLY HALF A DAY)

STARTERS

SOUP OF GALETS stuffed with meat

GRILLED VEGETABLES

MUSHROOM RISOTTO with foie

WATERMELON GAZPACHO with melon pearls, chopped ham and croutons

"BROKEN EGGS" our way with chistorra

PATE TABLE OF THE VALLEY

POTATOES "AL CALIU" with 2 sauces

ROASTED TOMATO "TATIN" with ham and goat cheese

SALMON POKE BOWL

SECONDS

PIG "TROTTERS"

Grilled CUTTLEFISH

Grilled VALLEY LAMB

VEGETABLE PAELLA (minimum 2 people)

Roast DUCK CONFIT

Grilled CHICKEN Thigh

BBQ PORK RIBS

Roasted PORK CHEEK in sauce

WOK VEGAN SNACKS with rice

Grilled CRIOLLO SAUSAGE

BREAD, WINE, WATER AND DESSERT included

20,00€ (VAT included)

THE MENU IS INDIVIDUAL

#MeNU eL racONeT

STARTERS

Homemade ARANESA POT

GRILLED VEGETABLES

½ ACORN-FED IBERIAN HAM PLATE

GOAT CHEESE SALAD

“BROKEN EGGS” with acorn-fed Iberian pork

PATE TABLE OF THE VALLEY

CAESAR SALAD

POTATOES "AL CALIU" with Iberian ham and cheese

MUSHROOM RISOTTO with foie

“RATATOUILLE” with low temperature egg

SECONDS

Grilled "OLD COW" ENTRECOTE

IBERIAN PORK SPOON

GRILLED LAMB MIX

GRILLED VEAL ENTRAINS

PORK SECRET PAELLA AND BOLETUS TACOS (minimum 2 people)

Grilled MONKFISH TAIL

MELOSO VEAL with rice

GRILLED VEAL CHURRASCO

BULL'S TAIL ROLL

WOK VEGAN SNACKS with rice

BREAD, DESSERT AND 1 DRINK included

26,00€ (VAT included)

Supplement for sharing 1 menu: €3

#MeNU “To EnJoy”

STARTERS

TIMBAL OF VEGETABLES AND CHEESE

SMOKED SALMON SALAD

½ ACORN-FED IBERIAN HAM Y ½ COW CECINA

“BROKEN EGGS” TRUFFLED our way

“OLD COW” CARPACCIO

SECONDS

Grilled ARGENTINE BEEF

GRILLED OCTOPUS

ROASTED TRADICIONAL MILK LAMB

ROASTED SUCKLING PIG

BREAD, DESSERT AND DRINK included
Red wine Edulis crianza DO Rioja
White wine Viñas del Vero chardonnay DO Somontano

32,00€ (VAT included)
Supplement for sharing 1 menu: €3