



Menu 1

First to share

Russian salad with tuna belly and salmon caviar
Skillet squid with onion caramel

Seconds to choose

Loins of hake with cider on apple compote
Cachopo de venera with bellota ham and Vidiago cheese
Steak tartar cut to the knife

To end

Creamy Rice Pudding
Creamy cheese cake and curd

Wine

Viña Arnaiz Roble 2017. D.O. Ribera del Duero
Solar de la Vega 2018. Verdejo D.O. Rueda

39€ people / all inclusive

Menu 2

First to share

Clam frying pan a la marinera
Grilled octopus on potato cream

Seconds to choose

Pixin al ajillo with prawns
Tuna tartar bull with salmon caviar
Beef tenderloin ripened with cheese La peral

To end

Homemade apple thin cake with nougat ice cream

Wine

Hacienda Calavia Crianza 2016 D.O. Rioja
Albariño Ixas 2018 D.O. Rias Baixas

45€ people / all inclusive

Included welcome bread, mineral water and coffee
All our menus minimum two people and full table.
WITH THE QUALITY OF ALWAYS!