





Menú Ruta de Sabor







STARTERS (to choose two of the same for everyone)

- Roasted watermelon tartare with spicy notes and its gazpacho. 
- Potato salad with pickled piparras, cured beef and tomato.
- Roasted vegetable spring roll with artichokes and criolla sauce. 
- Horse mackerel ceviche with fried corn and red sweet potato.

MAIN COURSE

- Little tuny marinated with citrus, vinegar and vegetables.
- Tender slow-cooked beef with carrot and fried totopos.
- Wild rice sautéed with vegetables, soy sauce and low-temperature egg. 
- Courgette millefeuille with Les Coves cheese. 

DESSERTS

- Fruit salad. 
- Coffee sorbet with horchata and cinnamon. 
- Cherries with wine and turmeric ice cream. 
- Chocolate and more chocolate. 

RUTA DE SABOR MENU 27 € / person.

To choose two starters (the same for everyone), a main course and a dessert.

This menu will only be served at midday.

Drinks and bread not included. Free parking during lunch. VAT included.

The menu with the corresponding allergens is available.

 These dishes are vegetarian. Please ask our staff if other dishes can be adapted.

BREAD SERVICE 2,5 € / person.



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