

# Weekend MENU

## STARTERS

Octopus Salad • Goat Cheese Salad • Prawns with Yoghurt Sauce Salad •  
Salmon and Gulas Salad  
Iberian Ham • Scrambled eggs with Mushrooms • Seasonal vegetable stew •  
Vegetable Tempura  
Razor clams • Grilled Prawns • Fish Soup • Beans

## MAIN COURSES

Lamb Ribs • Entrecote  
Tripe Lamb • Offal Pork or Veal Cheeks • Stewed Veal Tai • Duck Confit  
Baked Sea Bass • Baked Hake • Baked Cod • Ajoarriero (Cod with Vegetables)

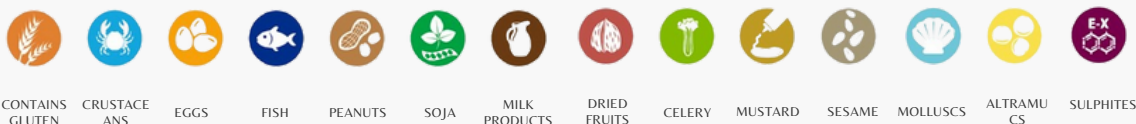
## DESSERTS

Blueberry Cheesecake • Cold Cheese Soup • Pineapple Cake • Curd Cake  
Meringue Milk Pudding • Rice Pudding • Coffee Flan  
Custard with Cookie Ice Cream • Chocolate Mousse  
Curd • Contessa (Ice Cream Cake) • Whisky Cake  
Curd Sorbet • Lemon Sorbet

**25€** VAT Included

Includes Lerín Wine  
\*Crianza, white, rose, sparkling wine, etc. will be charged extra.  
Bread supplement 0,80€ per person.

### ASK FOR AVAILABILITY OF ALLERGEN OPTIONS



CONTAINS GLUTEN   CRUSTACEANS   EGGS   FISH   PEANUTS   SOJA   MILK PRODUCTS   DRIED FRUITS   CELERY   MUSTARD   SESAME   MOLLUSCS   ALTRAMUCOS   SULPHITES