

RESTAURANT WEEK LUNCH MENU

*served family-style for the
entire table only*

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GAZPACHO DE REMOLACHA

beet gazpacho soup

CROQUETA DEL DÍA

daily chef's choice of bechamel fritter

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choose one

PESCADO A LA PARRILLA

grilled daily catch, ember roasted potatoes,
romesco & garlic-parsley sauce

CARNE A LA BRASA

grilled steak, fries & all i oli

SOPA DE POLLO

classic chicken soup with potato, carrot,
hard boiled egg, pasta

ENSALADA MIXTA

green lettuce, scallions, hard boiled eggs, olives
& preserved tuna in olive oil

HUEVOS ROTOS CON CHISTORRA

fried egg, fried potatoes, basque pork sausage

PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,
romesco sauce & all i oli

add butifarra 6 | txistorra 6 | pollo moruno 6

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CHURROS CON CHOCOLATE

fried dough, chocolate dipping sauce

35 PER GUEST

WINE PAIRING 30 PER GUEST

EL CELLER

*special cellar picks for
restaurant week*

VINO ESPUMOSO8/ 40

Glass or bottle cavas masachs 'barcava' brut NV

VINO BLANCO.....12/45

glass or bottle 'mus lias', rueda 2023

VINO TINTO.....12/45

glass or bottle luna beberide, bierzo 2024

VINO GENEROSO (sweet, glass) 8

valdespina 'el candado', pedro ximénez

COCTELERÍA

*special cocktails for
restaurant week*

SANGRÍA ROJA, BLANCO,

ESPUMOSO12 | 45

red, white, or sparkling wine, vermouth, citrus

GINTÒNIC15

musco del whiskey inspired house gin and tonic

MOCKTAILS

great cocktails without the booze

TEA-N-T

chamomile tea, lemon, fever tree tonic12

LA VIRGEN SANGRÍA

de-alcoholized red wine, citrus, sugar 12

OLIVE OIL LEMONADE

lemon, olive oil syrup, vichy sparkling mineral water ... 12