

RESTAURANT WEEK LUNCH MENU

*served family-style for the
entire table only*

.....

GAZPACHO

chilled tomato soup, goat cheese, pistachios

CROQUETA DEL DÍA

daily chef's choice of bechamel fritter

.....

choose one

PESCADO A LA PARRILLA

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

CARNE A LA BRASA

grilled steak from roseda farm, md
mustard greens, mojo verde sauce

FILETE DE POBRE

autumn olive farm pork shoulder, fries

ENSALADA MIXTA

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

HUEVOS ROTOS CON MORCIALLA

fried egg, fried potatoes, blood sausage

PARRILLADA DE VERDURAS

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

add butifarra 6 | txistorra 6 | pollo moruno 6

.....

CHURROS Y CHOCOLATE

house-made churros and chocolate dipping sauce

35 PER GUEST

WINE PAIRING 30 PER GUEST

VINOS

*special cellar picks for
restaurant week*

VINO ESPUMOSO, 12 | 60

glass or bottle sumarroca cava '2cv' brut nature

VINO BLANCO, 12 | 60

glass or bottle bodegas menade verdejo 2024

VINO TINTO, 12 | 60

glass or bottle luna beberide, bierzo 2024

VINO GENEROSO , 11

glass emilio lustau 'east india' sherry

CÓCTELS

*special cocktails for
restaurant week*

SANGRÍA ROJA, BLANCO,

ESPUMOSO, 15 | 60

red, white, or sparkling wine, vermouth, citrus

GIN TÒNIC , 15

musco del whiskey inspired house gin and tonic

MOCKTAILS

great cocktails without the booze

TEA-N-T, 12

chamomile tea, lemon, fever tree tonic

LA VIRGEN SANGRÍA, 12

de-alcoholized red wine, citrus, sugar

OLIVE OIL LEMONADE, 12

lemon, olive oil syrup, vichy sparkling mineral water