

Subtracted menu

FIRST COURSE (CHOOSE 1)

Assortment of Iberian products

Mixed salad

Our salad of the day

Boletus Edulis scramble with farmhouse egg and shavings of ham Fish and seafood soup

Sautéed natural vegetables with Iberian ham

Red beans "El Caserío" style

Country peppers stuffed with mushrooms and shrimp

Puff pastry vegetables and cod pil-pil

artichokes in green sauce with wild wild animals and prawns

SECOND COURSE (TO CHOOSE 1)

Cod with both tastes

Grilled Txipirones on onion

Grilled or fried hake with bakery potatoes and red peppers roasted over charcoal.

Roasted Iberian pork in mushroom sauce with vegetable tempura

Grilled entrecôte with French fries and charcoal-roasted red peppers

DESSERT

Choose from our selection

DRINKS

Crianza red wine "Javier Besa", Násica Verdejo, Rioja rosé Codovin Tremendus or txakoli "Malagarte". Mineral water and bread.

€33.50 + VAT

Valid from Monday to Friday at noon. For a maximum of 8 people. 1/2 Bottle per person. Dishes may contain gluten, eggs, sulfites and nuts. Don't hesitate to ask us.