Menu Las Artes
9th - 13th March 2020

Starter

Cod brandade salad with orange slices and fresh onion
Tripe stew with chickpeas
Spinach with raisins, pine nuts, pepper and poached egg
Spaghetti with vegetables and chicken

Main Course

Grilled squid with kimchi mayonnaise
Rolled pork loin stuffed with ham and cheese with fried potatoes
Fried in batter cods with boiled potatoes
Veal steak with potatoes

Dessert and coffee

Daily Cake or seasonal fruit

Price: 16,00 €
Taxes 10% included

The menu includes a piece of bread and a drink (a glass of wine, beer, sweet sparkling water, soft drink or mineral water)
*We have available the option of 1/2 menu, which includes main course, dessert and coffee and one drink. PRICE 1/2 MENU: 12,50 € TAXES included
Special Menu “Las Artes”  
9th - 13th March 2020

Starter

Iberian pork loin salad with raf tomato and old mustard vinaigrette
Gnocchi with roquefort cheese sauce and fresh salmon flakes
Sticky rice with veal cheeks and “perrechico” mushrooms shavings
Vegetable tempura fingers with sweet soy sauce

Main Course

Iberian pork secret with thyme sauce and potatoes
Cod in Biscayan sauce (dried tomatoes and dried red peppers, onion and apple sauce) and pakchoi
Sea bass timbale stuffed with vegetables and dried tomato vinaigrette
Veal sirloin medallions with grape sauce and potatoes

Dessert and coffee

Homemade Cheesecake with raspberry sorbet
Chef sorbet
Pineapple in homemade syrup with flavored vanilla whipped cream
Brownie with pistachio ice cream and hot chocolate

Price: 24,00 €
Taxes 10% included

The menu includes a piece of bread and one drink (a glass of wine, beer, sweet sparkling water, soft drink or mineral water)

* We have available the option of ½ menu, which includes main course, dessert and coffee and one drink. PRICE ½ MENU: 19,50 € TAXES included
Special Menu “Las Artes”
Weekend 14th and 15th March 2020

Starter
Iberian pork loin salad with raf tomato and old mustard vinaigrette
Gnocchi with roquefort cheese sauce and fresh salmon flakes
Sticky rice with veal cheeks and “perrechico” mushrooms shavings
Vegetable tempura fingers with sweet soy sauce

Main Course
Iberian pork secret with thyme sauce and potatoes
Cod in Biscayan sauce (dried tomatoes and dried red peppers, onion and apple sauce) and pakchoi
Sea bass timbale stuffed with vegetables and dried tomato vinaigrette
Veal sirloin medallions with grape sauce and potatoes

Dessert and coffee
Homemade Cheesecake with raspberry sorbet
Chef sorbet
Pineapple in homemade syrup with flavored vanilla whipped cream
Brownie with pistachio ice cream and hot chocolate

Price: 28,00 €
Taxes 10% included

The menu includes a piece of bread and one drink (a glass of wine, beer, sweet sparkling water, soft drink or mineral water)
* We have available the option of ½ menu, which includes main course, dessert and coffee and one drink. PRICE ½ MENU: 20,50 € TAXES included