

## LUNCH MENU

### STARTERS

Squid noodles with bacon, egg and saffron  
Txangurro paccheris and truffle popcorn  
Cold cream of cucumber, quail egg and ponzu  
Spinach tartlet with seasonal tomatoes, basil and black olive  
Ravioli of sobrasada, mahonés cheese and preserved lemon  
Mussels in aguachile and "Joselito" ham baguette  
Pickled mackerel rolls, almond and peppermint

### MAIN COURSES

Porchetta and rosemary crumpled potatoes  
Grilled octopus with quinoa risotto and plum  
Salmon with spaetzle, dill and pine nut emulsion  
Stew of bull's tail and carrot in textures  
Cauliflower fritters, vanilla and feta cheese  
Preserved in olive oil cod, pumpkin and crispy leek  
Corn tacos, seasonal mushrooms and sauteed spinach

### DESSERTS

Seasonal fruit ice lolly  
Sweet potato pudding and white chocolate mousse  
Cinnamon roll with nut ice cream  
Grilled peach, spicy sponge cake and dark chocolate  
Assortment of cheeses

1 STARTER, 1 MAIN COURSE AND 1 DESSERT 23'50€ (VAT INCL.)

1 STARTER, 2 MAIN COURSE AND 1 DESSERT 31'50€ (VAT INCL.)