

**MENÚ DEL DÍA . . . 14-19 Marzo/14-19 March**

(de 13:00 a 15:30)

**PRIMEROS / STARTERS**

Sopa de guisantes y menta con yogur agria (V)

Pea & mint soup served with sour yoghurt (V)

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Ensalada de manzana, lechugas y granada, con vinagreta de sésamo (V) (SG)

Apple, lettuce leaves and pomegranate salad, with a sesame dressing (V) (GF)

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Croquetas de Verduras  (SG)

garbanzos, verduras de temporada, chutney de tomate

**Vegetable croquettes  (GF)**

Chickpeas, seasonal vegetables, tomato chutney

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Ravioli de queso y espinacas con salsa de pesto (V)

Cheese & spinach ravioli served with a pesto sauce (V)

**SEGUNDOS / MAIN COURSE**

Dorada a la plancha (SG)

Con salteado de setas y verduras, y aceite de chili y cidronela

**Grilled Seabream (GF)**

With vegetable and mushroom stirfry, served with chilly & citronella oil

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Tagine de Pollo (SL)

higos secos, azafrán, garbanzos, "cuscús harissa"

**Chicken Tagine (LF)**

Dried figs, saffron, chickpeas, "harissa couscous"

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Carrilleras de Ternera

Servido con puree de boniato

**Veal cheeks**

Served with sweet potato puree

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"Dhal" de Calabaza y Brócoli  (SG) con Pan de Comino (contiene gluten)

garbanzos, leche de coco, salsa de "Aderezo Mamá"

**Pumpkin & Broccoli "Dhal"  (GF) with Caraway Bread (contains gluten)**

chickpeas, coconut milk, "Mamá Aderezo" sauce

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**Solomillo (180g) (SG) (SUPP: €5.00)**

hecho al gusto, patatas fritas caseras, ensalada, salsa "Chimichurri"

**Grilled Fillet Steak (180g) (GF) (SUPP: €5.00)**

prepared to your liking, home-cooked chunky chips, salad, "Chimichurri" sauce

**POSTRES / DESSERTS**

Yogur griego con salsa de arándanos y almendras tostadas en miel (SG) (FS)

Greek yoghurt with a blueberry sauce, served with honey toasted almonds (GF) (N)

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Cheesecake de mango

**Mango cheesecake**

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Helados / Ice cream

**€16.95**

3 platos (Incluye pan, bebida, café e IVA)

3 course (drink, bread, coffee and IVA tax included)