



## Menú semanal – Menu of the week

**21,50€**

### Entrantes – Starters

**Ensalada de queso de cabra con tomates salteados y vinagreta de frutos secos** (X)

*Goat cheese salad with sautéed tomatoes and dried fruit vinaigrette* (X)

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**Wok de verduras con soja y sésamo** (X) ✓

*Vegetable wok with soy sauce and sesame* (X) ✓

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**Revuelto de espárragos verdes, ajos tiernos y crujiente de queso** (X)

*Scrambled eggs with green asparagus, spring garlic and crispy cheese* (X)

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**Cazuelita de habas con chistorra y menta frita** (X)

*Broad bean casserole with chistorra and fried mint* (X)

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**Brandada de bacalao gratinada** (X)

*Gratinated cod brandade* (X)

### Plato principal – Main course

**Sardinas de costa a la brasa con ajo y perejil** (X)

*Grilled coastal sardines with garlic and parsley* (X)

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**Estofado de jarrete de ternera con verduras** (X)

*Veal shank stew with vegetables* (X)

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**Arroz al horno del País Valenciano** (X)

*Baked rice from the Valencian region* (X)

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**Alas de pato confitadas con puré de patata y reducción de miel y soja** (X)

*Confit duck wings with mashed potatoes and honey-soy reduction* (X)

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**Estofado de sepia con patatas y guisantes** (X)

*Cuttlefish stew with potatoes and peas* (X)

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**Pescado de lonja a la donostiarra (supl. S/M)** (X)

*San Sebastian-style market fish (supl. D/M)* (X)

### Postres – Desserts

**Consultar la carta de postres**

*Consult the dessert menu*

**Del 26/05/2025 al 30/05/2025**

4,5% · I.G.I. incluido - 4.5% · I.G.I. included  
10% Suplemento terraza - 10% Terrace supplement

Mediodías de lunes a viernes - Midday from Monday to Friday  
Bebidas y café no incluidos - Drinks and coffee not included