

# ALMUERZO

## TODAY'S LUNCH

### MONDAY

Veal picanha 165

*Chimichurri mayo, pico de gallo,  
roasted potatoes*

### TUESDAY

Corn chicken breast 165

*Saffron risotto, grilled vegetables, mojo rojo*

### WEDNESDAY

Baked prime rib 165

*Tomato-bean stew, tortilla chips,  
jalapeño cream, padrones*

### THURSDAY

Veal roast 165

*Point cabbage, potatoes, thyme, carrot*

### FRIDAY

Grilled steak 165

*Café de Paris butter, red wine sauce,  
green beans, cheese-potato cake*

### FISH OF THE WEEK

Grilled Rainbow Fillet 165

*Poached fennel, mussels,  
mussel sauce, boiled potatoes*

### SALAD OF THE WEEK

Fried halloumi 185

*Kalamata olives, bell pepper, red onion,  
bulgur, oregano, vinaigrette*

### WEEKLY VEGETARIAN

Gnocchi 185

*Mushroom sauce, fried oyster mushrooms,  
manchego, mâche salad*

## PAELLA BOQUERIA

The pride of the house and a dish steeped in tradition. There are as many opinions about paella as there are grains of rice in Spain. We always cook our paella on bomb rice, the rice is allowed to simmer in a suitable stock.

*(min 2 pers. 30 minutes)*

Paella Marisco.....375/pp

*Shellfish*

Paella con Pollo

a la brasa.....335/pp

*Grilled chicken*

**Nuevo!**

## IBÉRICO SANDWICH

Schnitzel on the bone, café the Salamanca butter, grilled peppers, broccolini, papas fritas

**295 KR**

## GRILLED CORN CHICKEN

Half corn chicken, papas fritas, aioli, mojo rojo, fries

**245 KR**

## CHULETÓN

500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain. Papas fritas, tomato salad, chimichurri

**895 KR**

*We also serve from our a la carte during lunch!*

**¡Bienvenido!**