# **ALMUERZO**

# TODAY'S LUNCH

#### MONDAY

Ibérico Baby Back Ribs 165 Tomato salsa, crushed potatoes, mojo rojo

#### TUESDAY

Entrecôte 165

Red wine sauce, tarragon & chili butter, french fries, baked tomatoes

#### WEDNESDAY

Christmas Eve

#### THURSDAY

Christmas Day

 $We \, serve \, from \, our \, a \, la \, carte$ 

#### FRIDAY

**Boxing Day** 

We serve from our a la carte

Monday & Tuesday

## FISH OF THE WEEK

Havets Wallenbergare 165
Clarified butter, green peas, mashed potatoes

## SALAD OF THE WEEK

Halloumi salad 185

Grilled vegetables, herb dressing, tomato

## WEEKLY VEGETARIAN

Pappardelle 185

Baked cauliflower, artichokes, zuccini, parmesan

### PAELLA BOOUERIA

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	

# Muevo! 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!

¡Bienvenio!