

ALMUERZO

TODAY'S LUNCH

MONDAY

Grilled Veal tri trip 165

*Mushroom cream, red wine sauce,
roasted potatoes, broccolini*

TUESDAY

Roasted Chicken Club Fillet 165

*Corn puree, white wine sauce,
peas, carrot, onion*

WEDNESDAY

Braised Ox cheek 165

*Red wine sauce, leek, bacon,
onion, potato puree*

THURSDAY

Cachopo 165

(Spanish Gordon bleu)

Fried potatoes, piquillo cream, mâche salad

FRIDAY

Grilled Steak 165

Bearnaise, french fries, tomato salsa

FISH OF THE WEEK

Grilled Rainbow Fillet 165

*Cauliflower puree, pickled cauliflower,
browned butter, hazelnuts*

SALAD OF THE WEEK

Feta cheese salad 185

*Beets, grilled zucchini,
roasted pine nuts*

WEEKLY VEGETARIAN

Chanterelle risotto 185

Fried kale, shaved parmesan

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

GRILLED CORN CHICKEN

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

245 KR

IBERICO SANDWICH

Secreto de Ibérico 180 gr, Green salad, red bell pepper, chili, mojo rojo, fries, levain

295 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!