

ALMUERZO

TODAY'S LUNCH

MONDAY

Veal tri tip 165

*Mushroom cream, red wine sauce,
roasted potatoes, green beans*

TUESDAY

Chicken leg fillet 165

*Truffle risotto, baked tomatoes,
parmesan crisps*

WEDNESDAY

Lamb steak 165

Roasted vegetables, red wine sauce, chèvre

THURSDAY

Baked prime rib 165

*Roasted cauliflower, potatoes, hazelnuts,
tarragon cream, red wine sauce*

FRIDAY

Steak minute 165

*Café de Paris butter, red wine sauce,
roasted tomatoes, sliced potatoes*

FISH OF THE WEEK

Shrimp bouillabaisse 165

Saffron aioli, sliced potatoes

SALAD OF THE WEEK

Fried chicken salad 185

*Jalapeño mayo, pickled red onion,
cucumber, tomato, vinaigrette*

WEEKLY VEGETARIAN

Chickpea patties 185

*Saffron aioli, tabbouleh,
pickled vegetables*

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!