

ALMUERZO

TODAY'S LUNCH

MONDAY

Braised prime rib 165

*Pork flank, fried onion, red wine sauce,
truffle, mashed potatoes*

TUESDAY

Cajun chicken 165

Sweet potatoes, piquillo salsa, mojo cilantro

WEDNESDAY

Roast lamb 165

*Savoy cabbage, chorizo,
cheese butter, potatoes*

THURSDAY

Cordon blue 165

Red wine sauce, green pea cream, potatoes

FRIDAY

Grilled steak 165

*Potato-herb terrine, red wine sauce,
baked tomato, haricot verts*

FISH OF THE WEEK

Fish and Chips 165

*Pickled fennel, lemon, dill,
French fries, herb aioli*

SALAD OF THE WEEK

Shrimp salad 185

Egg, horseradish dressing, dill, croutons

WEEKLY VEGETARIAN

Baked pointed cabbage 185

*Pumpkin cream, browned butter,
pumpkin 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!