

ALMUERZO

TODAY'S LUNCH

MONDAY

Grilled pichana 165

*Chimmichurri, paprika salsa,
padrones, papas fritas*

TUESDAY

Baked chicken fillet 165

*Chorizo, zucchini, cous cous,
tomato & paprika cream*

WEDNESDAY

Veal patties 165

*Caponata, capers, olives,
herb roasted potatoes, mâche salad*

THURSDAY

Steak sandwich 165

*Flank steak, caramelized onions,
truffle mayonnaise, grated manchego,
french fries*

FRIDAY

Grilled steak 165

*Tragon mayonnaise, port wine sauce,
green beans, baked cocktail tomatoes,
sliced potatoes*

FISH OF THE WEEK

Baked salmon fillet 165

*Lemon white wine sauce, broccolini,
dill oil, butter-slathered potatoes*

SALAD OF THE WEEK

Herb-grilled Tuna 185

*Grilled peppers, avocado, semi-dried
tomatoes, eggs, chive dressing, croutons*

WEEKLY VEGETARIAN

Baked cauliflower 185

*Herbed risoni, soybeans,
marcon almonds, manchego*

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!