

ALMUERZO

TODAY'S LUNCH

MONDAY

January 5

We serve from our a la carte

TUESDAY

January 6

We serve from our a la carte

WEDNESDAY

Charcoal grilled veal 165

*Port wine sky, truffle mayonnaise,
baked tomato, papas fritas*

THURSDAY

Chicken schnitzel 165

*Herb butter sauce, broccolini,
smashed potatoes*

FRIDAY

Full grilled steak 165

*Chili bearnaise, herricots verts,
tomato and red onion salad, fries*

FISH OF THE WEEK

Spice-baked salmon fillet 165

*Herbaceous Sandefjord sauce, trout roe,
fennel and carrot crudité, boiled potatoes*

SALAD OF THE WEEK

Feta cheese salad 185

*Grilled peppers, zucchini, sun-dried
tomatoes, dried olives, herb vinaigrette*

WEEKLY VEGETARIAN

Truffle risotto 185

Portobello, fried kale, parmesan

We also serve from our a la carte during lunch!

¡Bienvenido!

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