

DAILY SPECIALS

FRIDAY TO TUESDAY FROM 19H-20H

PRICE/ PRECIO PP 25.50€ (KIDS/NiÑOS 12€)

TO START: Fresh Bread with alioli & marinated olives / **PARA EMPEZAR:** Pan fresco con alioli y aceitunas marinadas

**FRI
VIE**

FARFALLE AL SALMONE: Pasta with creamy dill sauce, cured carrot salmon, green asparagus and black garlic caviar

FARFALLE AL SALMONE: Pasta con salsa cremosa de eneldo, salmón curado de zanahoria, espárragos verdes y caviar de ajo negro

**SAT
SAB**

KATSU CURRY: Crispy japanese tofu cutlet with curry-pinapple sauce, served with sesame bean salad and basmati rice

KATSU CURRY: Filete crujiente de tofu japonés con salsa de curry y piña, servida con ensalada de judías con sésamo y arroz basmati

**SUN
DOM**

KÖTBULLAR: Swedish meatballs with creamy mushroom marsala sauce, served with mashed potatoes, cucumber salad & lingonberry sauce

KÖTBULLAR: Albóndigas con salsa cremosa de marsala y setas, servidas con puré de patata, ensalada de pepino y salsa de arándano rojo

**MON
LUN**

DOMODA: Loaded sweet potato with gambian peanutbutter stew with black beans, chickpeas, spinach, served with vegan chicken

DOMODA: Boniato relleno con estofado de cacahuete gambiano con frijoles negros, garbanzos y espinacas, servido con pollo vegano

**TUE
MAR**

PAELLA: Classic spanish saffron rice dish with mixed vegetables, served with king-oyster mushroom calamari, lemon and alioli

PAELLA: plato clásico español de arroz con azafrán y verduras mixtas, servido con calamares de setas de cardo, limón y alioli

Please advice your server of any food allergies! - ¡Por favor avise a nuestro personal de cualquier alergia alimentaria!

● Gluten | Gluten ● Soja | Soy ● Sesamo | Sesame ● Frutos secos | Nuts ● Cacahuets | Peanuts ● Mostaza | Mustard ● Sulfito | Sulphite ● Apio | Cellery