

AUTUMN EXECUTIVE MENU

From 1:00 to 5:00 pm

Price: 18 euros + VAT



	<i>TUESDAY</i>	<i>WEDNESDAY</i>	<i>TUESDAY</i>	<i>FRIDAY</i>
<i>STARTER (to choose)</i>	<ul style="list-style-type: none"> • <i>Grilled artichoke flower</i> • <i>Pumpkin soup</i> 	<ul style="list-style-type: none"> • <i>Leek soup</i> • <i>“Ensaladilla Rusa” (Russian salad)</i> 	<ul style="list-style-type: none"> • <i>Spinach soup</i> • <i>Confit artichoke nest with low temperature egg and foie</i> 	<ul style="list-style-type: none"> • <i>The “Causa Limeña” of Fidel with prawns</i> • <i>Homemade lentils</i>
<i>First course (to choose)</i>	<ul style="list-style-type: none"> • <i>Iberian ham croquettes</i> • <i>Kataifi-wrapped prawns</i> 	<ul style="list-style-type: none"> • <i>Truffle croquettes</i> • <i>False risotto with mushrooms</i> 	<ul style="list-style-type: none"> • <i>Our “chaufa” rice with iberian secreto (a pork cut)</i> • <i>“Torreznos” with chips</i> 	<ul style="list-style-type: none"> • <i>Spicy torreznos (spicy fried pork) croquettes</i> • <i>Tagliatelle with mushrooms sauce</i>
<i>Main course (to choose)</i>	<ul style="list-style-type: none"> • <i>Pappardelle tartufata</i> • <i>Our “callos”</i> 	<ul style="list-style-type: none"> • <i>Truffled parmentier with low-temperature egg</i> • <i>Chickpeas stew with prawns</i> 	<ul style="list-style-type: none"> • <i>Low temperature Iberian cheek with parmentier</i> • <i>Prawns with FIJO sauce</i> 	<ul style="list-style-type: none"> • <i>Tuna and foie brioche</i> • <i>Homemade Iberian “cachopin” (our little “cachopo”)</i>
	<i>Dessert or coffee</i>	<i>Dessert or coffee</i>	<i>Dessert or coffee</i>	<i>Dessert or coffee</i>

DRINKS: Rueda white wine or Rioja red wine, beer, soft drink or water (included).