

TABLE D'HÔTE

Gazpacho Andaluz

ou/or

Mexilhão à espanhola

Cebola, tomate, pimentos e coentros

Stewed mussels

Onion, tomato, peppers and coriander

ou/or

Melão com presunto pata negra

Compota de tomate

Melon with Iberian pork cured ham

Homemade tomato jam

ou/or

Lulas à sevilhana com puré de abacate

Molho de chili e coentros

Fried calamari with avocado puree

Chilli and coriander sauce

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Filete de robalo au papillotte

Batata, tomate, alho seco, pimentos, azeite e salsa

Fillet of sea bass au papillotte

Potato, tomato, dried garlic, peppers, olive oil and parsley

ou/or

Paella de frango e frutos do mar

Chicken and seafood paella

ou/or

Bochechas de porco ibérico estufadas em vinho tinto

Puré de castanhas

Iberian pork cheeks stewed in red wine

Chestnuts puree

ou/or

Lombo de veado assado

Puré de maça

Molho de marmelo e vinagre de xerez

Roasted loin of venison

Apple puree

Quince sauce and sherry vinegar

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Crema catalana

Catalan cream

ou/or

Tocino de cielo

Egg yolks and caramel pudding with raspberries

ou/or

Miel y Mató

Honey and Mató cheese

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3 pratos / 3 courses 37.00 euros

2 pratos / 2 courses 29.50 euros

IVA Incluído / VAT Included