



## MENU DEGUSTACION / TASTING MENU

(PARA DOS COMENSALES) / (FOR TWO PEOPLE)

### TAPAS / APPETIZER

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#### **COCA SARDINA AHUMADA / SMOKED SARDINE BRUSCHETTA**

con mantequilla ecológica, cebolla roja / with organic butter, red onion

#### **VITEL TONÉ / VITEL TONNATO**

ternera a la sal con salsa de atún, alcaparras y anchoas / veal in salt with tuna, capers and anchovy sauce



#### **PROVOLONE AL HORNO / PROVOLONE BAKED**

con pan / with bread

### SEGUNDOS / MAIN DISHES

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#### **HUEVO ROTO A LA TRUFA BLANCA / EGG BROKEN TO THE WHITE TRUFFLE**

con patatas eco / with eco potatoes

#### **WRAP DE POLLO / CHICKEN WRAP**

mozzarella, champi, reduccion de cebolla y rúcula / mozzarella, mushrooms, onion and Arugula reduction

### POSTRES / DESSERTS

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#### **POSTRE DEL DÍA / DESSERT OF THE DAY**

consultar al camarero / ask the waiter

### BEBIDAS / DRINKS

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#### **AGUA O VINO / WATER OR WINE**

16.50 €

**PRECIO POR PERSONA incluye: las tres tapas, dos segundos, pan, postre y bebida ( agua o vino)/PRICE PER PERSON includes: the three tapas, two seconds, bread, dessert and drink (water or wine)**