

ALMUERZO

TODAY'S LUNCH

MONDAY

Grilled veal 175

*Green peppercorn sauce, gnocchi,
button mushrooms, tangy frisée salad*

TUESDAY

Chicken with roasted beets 175

*Creamy carrot purée, butter-en-
riched chicken jus, hazelnuts*

WEDNESDAY

Pork collar with BBQ sauce 175

Roasted corn purée, potatoes, tangy cabbage

THURSDAY

Mediterranean-style patties 175

*Ratatouille, mint and lemon yogurt,
crispy potato matchsticks (allumettes)*

FRIDAY

Steak minute 175

*Smoked paprika, béarnaise sauce,
fries, broccolini*

FISH OF THE WEEK

Creamy salmon pasta 175

Linguine

SALLAD OF THE WEEK

Chèvre chaud 185

Beets, walnuts, chèvre

VEGETARIAN OF THE WEEK

Mushroom risotto 185

Truffle, Jerusalem artichoke

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

We also serve from our a la carte during lunch!

¡Bienvenido!