

ALMUERZO

TODAY'S LUNCH

MONDAY

Chicken fillet 175

*Herb gnocchi, romesco, broccolini,
grated Manchego*

TUESDAY

Pork schnitzel 175

*Jalapeño mayo, grilled corn salad,
crushed roasted potatoes*

WEDNESDAY

Game meatballs 175

*Celeriac purée, cream sauce
with juniper berries,
stirred lingonberries, pressed cucumber*

THURSDAY

Chuck steak stew 175

*Red curry, coconut milk, jasmine rice, lime,
cilantro, roasted almonds*

FRIDAY

Steak minute 175

*French fries, roasted garlic aioli,
sherry jus, herb salad*

FISH OF THE WEEK

Pan-fried haddock 175

*Dill-tossed potatoes, cauliflower cream,
charred pointed cabbage, cider and
horseradish sauce, dill oil*

SALLAD OF THE WEEK

Halloumi salad 185

*Candy cane beet, mint, pickled red onion,
orange and sumac dressing, crispy gyoza shell*

VEGETARIAN OF THE WEEK

Rigatoni with chanterelle sauce 185

Truffle Pecorino, arugula, pickled pearl onion

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!