

*Antzue Lombarda*

M E N Ú D I A R I O

Valido de lunes a viernes a medio día 28 Nov – 2 Dic  
*From Monday to Friday for lunch Nov, 28th – Dec, 2nd*

P R I M E R O S

**Hojaldre Lombarda, Manzana y Setas Mahonesa Wasabi**  
***Lombarda, Apple and Mushrooms Puff Pastry with Wasabi***  
***Mayonnaise***

**Crema de Tomate, Apio y Albahaca con Picatostes**  
***Tomato, Celery and Basil Cream-soup with Fried Bread***  
**Sopa Castellana**  
***Castilian Soup***

**Gyozas de Pollo con Algas Wakame y Teriyaki**  
***Chicken Gyozas with Wakame Algae and Teriyaki***  
**Raviolis de Setas al Pesto Rojo con Parmesano**  
***Mushrooms Ravioli in Red Pesto Taste with Parmesan***

S E G U N D O S

**Carrillera de Cerdo Estofada con Puré de Patata**  
***Braised Pork Cheek with Potatoes Cream-soup***  
**Cachopo de Ternera y Mascarpone con Pimientos y Patatas**  
***Veal and Mascarpone Breaded Steak with Peppers and Potatoes***  
**Albóndigas al Curry de Piña con Arroz Basmati a la Canela**  
***Meatballs in Pineapple Curry Taste with Basmati Rice in Cinnamon***

**Calamar a la Plancha con Cebolla Caramelizada**  
***Grilled Squid with Caramelized Onion***

**Salmón en Papillote Tropical**  
***Salmon in Papillote Tropical***

P O S T R E S

**Petit Choux**  
***Petit Choux***

**Tarta de Coco con Helado**  
***Coconut Cake with Ice-cream***  
**Tarta Tatin de Kaki con Helado**  
***Kaki Tatin Cake with Ice-cream***

**Tiramisú**  
***Tiramisu***

**Tarta de Chocolate con Helado**  
***Chocolate Cake with Ice-cream***

17,50€ Sala  
18,50€ Terraza