

MENÚ del DÍA

ENTRANTE

- ENSALADILLA TRADICIONAL
- CREMA DE CALABAZA ASADA *servida templada con queso feta, brotes verdes aliñados y leche de coco*
o GAZPACHO DE REMOLACHA (*según temporada*)
- ENSALADA CAPRESE *tomates italianos, mozzarella, crema de pesto y brotes de rúcula*
- GOFRE DE PATATA *con allioli y salsa brava (1 unidad)*
- CROQUETA LÍQUIDA DE PUCHERO *con crocante de pollo... en copa y con cuchara*
- GYOZAS FRITAS *de langostinos con salsa thai (5 unidades)*
- CROQUETAS *a elegir: jamón, boletus o pollo (3 unidades)*
- VEGAN TACO *de shiitake, tartar de tofu, jalapeños y soja con mahonesa de sésamo y un crunch especial (2 unidades)*

PRINCIPAL

- ARROZ MELOSO DE POLLO CAMPERO Y VERDURAS *a la valenciana (mínimo 2 personas)*
- ARROZ MELOSO DE VERDURAS (*mínimo 2 personas*)
- BACALAO A LA VIZCAÍNA *confitado en aceite de ajos con salsa vizcaína tradicional (150 g)*
- SECRETO 100% IBÉRICO *a la parrilla con jugo de Pedro Ximénez, patatas fritas y setas (150 g)*
- TACO DE ATÚN ROJO A LA BRASA *con verduras y mojo asiático (150 g)*
- NOODLES YAKISOBA *con verduras*
- VEGAN BURGER *crunchy falafel, crema de tomates secos, cebolla dulce, rúcula y salsa tártara de sésamo (180 g)*
- TRILOGÍA DE MOLLETES PEKINESES *de pollo cantonés, de rabo de toro laqueado y de carne mechada con achiote*
- TORIKATSU *pechuga de pollo (200 g) rebozada en panko con salsa teriyaki, arroz, verduras y mahonesa japonesa*
- CANNELLONI *de pollo a l'ast con bechamel ahumada en su jugo*
- UROMAKI DE ATÚN TOBIKO *rollo de arroz, alga nori, atún, aguacate y salsa teriyaki (8 piezas)*

POSTRE O CAFÉ

- CREMA MEDITERRÁNEA
- BROWNIE
- FRUTA DEL DÍA

17,90 €

IVA y PAN INCLUIDOS. PRECIO POR PERSONA.

Bebida no incluida.

Válido de lunes a jueves al mediodía. No válido para días festivos, vísperas de fiesta y días especiales: 14/02, 14/03, 15/03, 16/03, 17/03, 13/04, 14/04, 15/08, 10/10, 11/10, 31/10 y todo el mes de diciembre

SET LUNCH MENU

STARTERS

- TRADITIONAL SPANISH POTATO SALAD
- ROASTED PUMPKIN CREAM *served warm with feta cheese, seasoned green sprouts, and coconut milk or BEETROOT GAZPACHO (seasonal product)*
- CAPRESE SALAD *Italian tomatoes, mozzarella, pesto cream, and rocket sprouts*
- POTATO WAFFLE *with allioli and brava sauce (1 waffle)*
- LIQUID "PUCHERO" CROQUETTE *with crunchy chicken... in a glass, with spoon*
- FRIED SHRIMP GYOZAS *with Thai sauce (5 units)*
- CROQUETTES *choose among Iberian ham, boletus, or chicken (3 units)*
- VEGAN TACO *with sautéed shiitake, tofu tartare, jalapeño peppers, soy, and sesame mayonnaise (2 units)*

MAIN DISHES

- VALENCIA-STYLE FREE-RANGE CHICKEN AND VEGGIES CREAMY RICE *(at least for 2 people)*
- VEGGIES CREAMY RICE *(at least for 2 people)*
- BISCAY-STYLE COD *cod confit in garlic oil with traditional Biscayan sauce (150 g)*
- GRILLED IBERIAN SECRETO *100% with PX sauce, fries, and mushrooms (150 g)*
- GRILLED RED TUNA *with vegetables and Asian mojo (150 g)*
- YAKISOBA NOODLES *with vegetables*
- VEGAN BURGER *crunchy falafel (180 g), dried tomatoes cream, sweet onion, rocket, and sesame tartar sauce*
- BEIJING BREAD TRILOGY *of Cantonese chicken, of lacquered bull tail, and pulled meat with annatto*
- TORIKATSU *chicken breast (200 g) coated in panko with teriyaki sauce, rice, vegetables, and Japanese mayonnaise*
- CANNELLONI *of grilled chicken with smoked bechamel in its own broth*
- TOBIKO TUNA UROMAKI *rice roll, nori, tuna, avocado, and teriyaki sauce (8 pieces)*

- DESSERT OR COFFEE
- MEDITERRANEAN CREAM
 - BROWNIE
 - DAILY FRUIT

17,90 €

INCLUDED BREAD SERVICE and VAT. PRICE PER PERSON.

Beverages are not included.

This menu is available from Monday to Thursday for lunch. Not available on feast days, feast eves and special days: 14/02, 14/03, 15/03, 16/03, 17/03, 13/04, 14/04, 15/08, 10/10, 11/10, 31/10, and all December long.