

GENERAL RULES FOR THE USE OF THE CAFETERIA AND RESTAURANT BY COVID PROTOCOL

- In the cafeteria and restaurant facilities, covid measures will be maintained at all times, including:
 - The safety distance will be maintained at all times.
 - The use of the mask is mandatory.
 - Hands will be disinfected at the entrance of the facilities.
- It cannot be consumed at the bar. At the bar you can only order drinks to take to the tables, respecting safety distances and wearing a mask.
- It will not be served at the table by the waiters. Food will be taken by the customer in the self-service area and drinks in the bar area, respecting safety distances and wearing a mask.
- At the table only the special menus will be served by the waiters.

OPERATION OF THE SELF SERVICE SERVICE

- The service will be from 2:00 pm to 4:00 pm during which the meal service will be offered, which will consist of:
 - Menu with starter, min course and dessert to choose, including bread and a drink
 - **PRICE 11€**
- The service at night will be from 7:00 pm to 10:00 pm, during which service of rations and sandwiches will be offered.
 - The prices will be marked in the self-service area and they include bread.
 - Drinks will be ordered at the bar.

OPERATION OF THE MENU SERVICE IN THE RESTAURANT AREA

- During the hours of the service from 2:00 pm to 4:00 pm and from 7:00 pm to 9:00 pm, there are three special menus that will be served by the waiters at the tables.
- For the service there is a delimited area in the facilities.
- The menus include service, bread and a drink.

MENU 1

- First to choose:
 - Seafood paella. (Rice, prawns, mussels, clams and squid)
 - Salmorejo Extremêno with egg, ham, olive oil AOVE or gazpacho (tomato, garlic, bread and olive oil)
 - Grilles green asparagus with bacon and parmesan.

- Second to choose:
 - Braised pork cheeks (stewed meat with vegetables and red wine)
 - Pork tenderloin with stroganof sauce (Sirloin pork with a sauce of onion, garlic, mushrooms, mustard, meat broth, brandy and cream)
 - Hake supreme with prawns sauce (sauce with leek, garlic, prawns, fish broth and cream)

- House dessert

PRICE 20€

MENU 2

- First to choose:
 - Scrambled eggs with ham and foie mousse.
 - Chicked salad with ceasar sauce and feta cheese.

- Second to choose:
 - Iberian pork with mojo picon Asian style. (canarian sauce with olive oil, garlic, paprika, pickles, honey, vinegar, oregano, soy sauce and toast)
 - Sea bass with vegetables noodles and soy sauce. (roasted sea bass with sautéed vegetables and soy sauce)

- House dessert

PRICE 25€

MENU 3

- First to choose:
 - Foie mi cuit with apple and red fruit compote. (Duck liver cooked at a low temperature and flavoured with brandy and sweet wine)
 - Pulp with romesco sauce. (octopus with tomato sauce, roasted almonds, paprika, garlic, oregano, vinegar, olive oil and bread)

- Second to choose:
 - Veal steak flavoured with rosemary and garlic.
 - Cod confit with potato parmentier and piquillo cream. (Cod cooked at low temperature in olive oil, mashed potatoes emulsified with cream, butter and cooking water and a fine sauce of roasted paprika)

- House dessert

PRICE 30€

CHILDREN'S MENU

- Combo plate (chicken, croquettes and chips)
 - Bread, a drink and a dessert.

PRICE 11€