



SPECIAL MENU FOR CAMPERS

20€

STARTER... 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



MAIN COURSE... 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)



BREAD, DRINK AND DESSERT

25€

STARTER... to choose...

- Scrambled eggs with ham and foie mousse.



- Chicken salad with ceasar sauce and feta cheese.



MAIN COURSE... 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)



BREAD, DRINK AND DESSERT

30€

STARTER... 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)



MAIN COURSE... 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)



BREAD, DRINK AND DESSERT