



APPETIZERS

“Pa amb tomàquet”	3,00 €
Cecina de León (50g.)	10,00 €
Iberian ham “Juan Manuel” (50g.)	16,00 €
Iberian pork (50g.)	12,00 €
Manchego Cheese	6,50 €
Cantabrian anchovy “00” (1p.)	2,50 €
Gilda	1,75 €

LUNCH MENU

STARTERS

Green salad with apple, almond and herbs

Salad with tuna, tomato, carrot and onion

Gazpacho with prawns

Organic tomato with manchego and olive (+ 2'00 €)

Pastry with smoked sardines, tomato and avocado (+ 2.5 €)

Tripe carpaccio with lentil salad

Roasted pumpkin with cheese sauce and ham

MAIN COURSES

Steak tartare with crispy baguette toasts

Chicken cannelloni

Salt cod with potato parmentier and mustard

Spanish rice with mushrooms (+ 3 €)

White fish with mashed potato, tomato and onion (+ 5 €)

Slow-braised lamb with creamy cheese (+ 5 €)

Beef with oven potato

DESSERTS

Cheesecake with pineapple

Melon

Brasil cup (coffee, chocolate and vanilla)

Biscuit glacée

Chocolate truffles

Lemon pie (+0,5 €)

Carrot cake with orange and coconut

Starter+main course+dessert or coffee with beverage incl. (glass of wine or drought beer and water) 19,50 €