



ENTREES

Croquettes with Tomato Sauce
Black sausage delights with Guernica Peppers
Mixture of Eggs and Baby Eels
Vigilia Soup
Cream of Vegetables Soup
Castilian Soup
Vegetable Spring Rolls with Rice Pacific style
Caesar Salad
Seasonal Vegetables
The Orchard Salad with Dried Fruit Vinaigrette
Deep Fried Coated Vegetables with Soya Sauce
Tagliatelle Carbonara with Chicken Pineapple
Provolone Pasta with Chicken
Scrambled Eggs with Garlic and shrimps

MAIN COURSE

Filet of Salmon With Sorel Sauce
Tuna Fish with Tomato Sauce
Veal Escalopines with Port Wine or Three
Cheeses
Veal Escalope with Garlic Sauce
Beef and Mushroom Stew
Veal Hamburger Barataria Style
Meatballs with Mixed Vegetables
Chicken with Garlic
Iberian Loin with Apple and Sweet Wine

17€

(TAX INCLUDED)

(1°, 2°, Dessert or Coffee)
(Mineral Water, Glass of Wine or Beer)

MAIN COURSE

Codfish in Biscay
Baked Gilt-head with shellfish butter
Beef Tenderloin Skewer with Truffle Sauce
Fillet of Beef Strogonoff
Entrecotte minute with the Sauteed
Vegetables and glazed onions.
Confit of Duck a l'Orange with Layered
Potato, Bacon and Oregano
Iberian sirloin with Oloroso Sherry Wine
Sauce

23,90 €

(TAX INCLUDED)

(1°, 2°, Dessert or Coffee)
(Mineral Water, Glass of Wine or Beer)

DESSERT

Homemade Cake
Apple Compote with Toffee
Fried Milk
Assorted Fresh Fruit
Ice-Creams
Selection of Sorbets



