

MENÚ COMEDOR LOS ILUSTRES

ENTRANTES (a elegir uno)

- Crema de calabaza con virutas de cecina de León
- Guiso del día (consultar)
- Patatas a la importancia con huevo campero escalfado
- Carpaccio de picaña madurada
- Ensaladilla clásica
- Arroz meloso de langostinos y calamar (excepto fines de semana y festivos)
- Canelón de boletus y portobellos
- Parrillada de verduras de temporada

PRINCIPAL (a elegir uno)

- Carrilleras de cerdo al Ribera del Duero
- Lingote de lechazo "Tierra de Sabor"
- Canelón de pollo campero rústico
- Albóndigas de secreto Ibérico
- Bacalao a la Vizcaina
- Presa Ibérica a la plancha

POSTRES

- Tarta de manzana casera

STARTERS (choose one)

- Cream of pumpkin soup with shavings of cured beef from León
- Stew of the day (ask for details)
- Potatoes with poached free-range egg
- Matured beef carpaccio
- Classic Russian salad (tuna, carrot, egg, mayo)
- Creamy rice with prawns and squid (except weekends and public holidays)
- Boletus and portobello mushroom cannelloni
- Grilled seasonal vegetables

MAIN COURSES (choose one)

- Ribera del Duero pork cheeks
- 'Tierra de Sabor' suckling lamb
- Rustic free-range chicken cannelloni
- Iberian pork meatballs
- Vizcaina-style cod
- Grilled Iberian pork shoulder

DESSERT

- Homemade apple tart

PVP. 30,00€ (IVA INCLUIDO)

*Este menú incluye
Pan Candeal de Valladolid
Una bebida (agua mineral, vino ó cerveza)
Café de puchero

PVP. 30,00€ (VAT INCLUDED)

*This menu includes
candeal bread from Valladolid
and one drink (mineral water, wine or beer)
and coffee de puchero.