

MENÚ SEMINCI LA BAMBALINA

ENTRANTES A ELEGIR

- Rattouille de berenjena, calabacín, tomate y patata con salsa de romesco y pesto
- Brioche de costillar con salsa Gran Teatro
- Flor de alcachofa frita con yema curada en soja y trufa, coronado con velo ibérico

PRINCIPALES A ELEGIR

- Lasaña Garfield de carne picada boloñesa
- Hamburguesa Pulp Fiction de txuleta madurada, queso, pepinillos, bacon, lechuga iceberg, tomate y salsa Kahuna
- Bacalao Big Fish con salsa vizcaína y pilpil

POSTRES

- Cheesecake de pistacho con base de galleta
- Tataki de piña con frambuesa hidrolizada y crema de coco
- Torrija con toffee

STARTERS TO CHOOSE FROM

- 'Ratatouille' of aubergine, courgette, tomato and potato with romesco and pesto sauces.
- Rib brioche with 'Gran Teatro' sauce.
- Fried artichoke flower with soy-cured egg yolk and truffle, topped with Iberian ham.

MAIN COURSES TO CHOOSE FROM

- 'Garfield' lasagne with minced beef Bolognese.
- 'Pulp Fiction' burger with matured beef, cheese, gherkins, bacon, iceberg lettuce, tomato and Kahuna sauce.
- 'Big Fish' cod with biscayan and pilpil sauces.

DESSERTS

- Pistachio cheesecake with biscuit base
- Pineapple tataki with hydrolysed raspberry and coconut cream
- French toast with toffee

PVP. 30,00€ POR PERSONA (IVA INCLUIDO)

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El menú incluye botella de vino tinto, verdejo o rosado cada 4 comensales y agua.
Posibilidad de añadir uno de nuestros vinos especiales de carta. Consultar suplemento.

The menu includes a bottle of red, white or rosé wine for every 4 diners and water.
Option to add one of our special wines from the wine list. Please enquire about supplement.