

MENÚ SEMINCI**PRIMEROS A ELEGIR**

- Judiones de La Granja con morcilla
- Sopa Castellana
- Menestra de verduras de temporada 
- Ensalada de temporada con lechuga, tomate, aguacate, huevo cocido, bonito, queso rallado y salsa de mostaza y miel

SEGUNDOS A ELEGIR

- Carrilleras devacuñestofada con patatas fritas
- Merluza en tempura
- Paella de verduras de temporada 
- Medallones de solomillo de cerdo en salsa de Pedro Ximénez, con bacon y patatas fritas

POSTRE

- Natillas caseras tradicionales con galleta
- Flan de huevo casero con caramelo y nata montada
- Pastel ruso con azúcar glass

BEBIDA

- Agua
- Cerveza
- Refresco
- Copa de vino "Conde de Siruela"

FIRST COURSE TO CHOOSE FROM

- Large white beans from La Granja with spanish black pudding
- Castilian-style garlic soup
- Seasonal vegetable medley 
- Seasonal salad with lettuce, tomato, avocado, hard-boiled egg, bonito tuna, grated cheese, and honey-mustard dressing

SECOND COURSE TO CHOOSE FROM

- Braised beef cheek with French fries
- Hake in tempura batter
- Paella with seasonal vegetables 
- Pork tenderloin medallions in Pedro Ximénez sherry sauce, with bacon and French fries

DESSERT

- Traditional homemade Spanish custard with a biscuit
- Homemade egg flan with caramel whipped cream
- Russian cake dusted with icing sugar

DRINKS

- Water
- Beer
- Soft drink
- A glass of "Conde de Siruela" wine

PVP. 30,00€ (IVA INCLUIDO)
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Vino Conde de Siruela. Café
Wine Conde de Siruela. Coffee