

MENÚ SEMINCI 30€**PRIMEROS**

- Sopa castellana
- Espárragos trigueros con vinagreta
- Patatas a la importancia
- Guiso del día
- Champiñón al ajillo con bacon
- Menestra de verduras
- Salmorejo
- Gazpacho
- Ensalada mixta con queso de cabra
- Guisantes de la abuela

SEGUNDOS

- Bacalao "herbe"
- San jacob de ternera
- Revuelto de setas y gambas
- Filete de ternera con patatas fritas
- Chipirones en su tinta con arroz
- Pescado del día
- Ternera guisada
- Costillas a la miel

POSTRES CASEROS**FIRST COURSES**

- Castilian soup
- Wild asparagus with vinaigrette
- Eff-coated spanish potatoes
- Stew of the day
- Mushorooms with garlic and bacon
- Vegetable stew
- Salmorejo (chilled tomato and bread soup)
- Gazpacho (chilled tomato soup)
- Mixed salad with goat cheese
- Spanish peas plate

SECOND COURSES

- Cod "HERBE"
- Veal cordon-bleu
- Scrambled eggs with mushrooms and prawns
- Beef fillet with chips
- Squid in ink sauce with rice
- Fish of the day
- Beef stew
- Honey-glazed baby ribs

HOME-MADE DESSERTS

PVP. 30,00€ POR PERSONA (IVA INCLUIDO)
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Café, pan y bebida (una copa de Ribera de Duero ó ½ agua o una caña)
Coffee, bread and drink (a glass of Ribera de Duero wine or ½ litre of water or a small beer)