

# DAILY SPECIALS

FRIDAY TO TUESDAY FROM 19H-20H

PRICE/ PRECIO PP 22.50€ (KIDS/NIÑOS 11€)

ALL DISHES ARE SERVED WITH FRESH BREAD & ALIOLI / TODOS LOS PLATOS SE SIRVEN CON PAN FRESCO & ALIOLI

FRI  
VIE

**FARFALLE AL SALMONE:** Pasta with creamy dill sauce, cured carrot salmon, green asparagus and black garlic caviar

**FARFALLE AL SALMONE:** Pasta con salsa cremosa de eneldo, salmón curado de zanahoria, espárragos verdes y caviar de ajo negro

SAT  
SAB

**KATSU CURRY:** Crispy japanese tofu cutlet with curry-pinapple sauce, served with sesame bean salad and basmati rice

**KATSU CURRY:** Chuleta crujiente de tofu japonés con salsa de curry y piña, servida con ensalada de judías con sésamo y arroz basmati

SUN  
DOM

**KÖTBULLAR:** Swedish meatballs with creamy mushroom marsala sauce, served with mashed potatoes, cucumber salad & lingonberry sauce

**KÖTBULLAR:** Albóndigas con salsa cremosa de marsala y setas, servidas con puré de patata, ensalada de pepino y salsa de arándano rojo

MON  
LUN

**DOMODA:** Loaded sweet potato with gambian peanutbutter stew with black beans, chickpeas, spinach, served with vegan chicken

**DOMODA:** Boniato relleno con estofado de cacahuete gambiano con frijoles negros, garbanzos y espinacas, servido con pollo vegano

TUE  
MAR

**PAELLA:** Classic spanish saffron rice dish with mixed vegetables, served with king-oyster mushroom calamari, lemon and alioli

**PAELLA:** plato clásico español de arroz con azafrán y verduras mixtas, servido con calamares de setas de cardo, limón y alioli

Please advice your server of any food allergies! - ¡Por favor avise a nuestro personal de cualquier alergia alimentaria!

● Gluten | Gluten ● Soja | Soy ● Sesamo | Sesame ● Frutos secos | Nuts ● Cacahuets | Peanuts ● Mostaza | Mustard ● Sulfito | Sulphite ● Apio | Cellery