



Summer Restaurant Week Menu 2025



August 18th – August 31st

Choice of one appetizer, a main course, and a dessert.

Lunch \$35 / Dinner \$55 / Wine Paring \$35

Appetizers • **First Course**

Tuna crudo con sandía, lavanda y semillas de amapola
Raw tuna and watermelon, lavender cream and poppy seeds.

Ensaladilla de patata, gambas y gulas
Cold potato, shrimp and "gulas" salad, mayo and spring onions

Gazpacho de fresas con esfera de cabra y yogur
Chilled strawberry and tomato soup, goat cheese and yogurt esterification

Pimientos rellenos de ternera con purrusalda y nieve ibérica
Brisket stuffed piquillo peppers, leeks cream and dusting of Iberian ham

Wine Pairing: Mar de Viñas 2023 / Albariño / Rías Baixas

Platos Principales • **Second Course**

Filete de ternera con arroz cremoso de setas y hierba frita
Grilled New York Strip, creamy mushroom rice and crispy fried herbs

Solomillo de cerdo en salsa de albaricoque, pasas y bacon con patatas
Pork tenderloin in apricots and bacon sauce, sauteed potatoes in garlic and vinegar

Halibut a la Vizcaína con nabos panadera
Halibut fillet in peppers and paprika sauce with baked radishes

Lasaña de espinacas y piñones, salsa ligera de cardamomo y albahaca frita
Spinach and pinenuts lasagna, cardamom sauce and fried basil

Wine Pairing: Paixar 2015 / Mencía / Bierzo

Postres • **Dessert**

Tarta de chocolate Juanita con helado de crema fresca
Juanita's homemade chocolate and cookie cake, crème fraiche ice cream

Peras al vino tinto con helado de canela
Pear poached in red wine, cinnamon Ice cream

Helado de vainilla con Pedro Ximenez
Vanilla Ice cream with Pedro Ximenez wine

Sopa fría de té con frutos rojos a la menta y sorbete de limón
Berries and mint over texturized iced tea, lemon sorbet

Wine Pairing: Cezar Florido / Moscatel / Jerez

All items may contain the risk of cross-contamination. Please alert your server to any food sensitivities.