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TREINTA Y TRES

SUMMER MENU

TAPAS

PUERRO CON ROMECO 	20
Leek With Romesco Sauce	
BERENJANA ASADA CON SALSA DE MISO, YEMA DE HUEVO Y SESAMO 	26
Stew Eggplant with Miso Sauce, Yolk and Sesame	
CALAMARES BLANCOS Y NEGRO	38
Calamari Black and White	
NUESTRAS CROQUETAS DE JAMON IBERICO	35
Our Iberic Ham Croquette	
PULPO CON SALSA DE PIMIENTOS AMARILLOS, MINI MAIZ Y LIMA	48
Octopus with Yellow Pepper and Sweet Corn	
TABLA DE IBERICOS CON AIR BAQUETTE	55
Iberics Boards with Air Baguette, Olives and Manchego Cheese	

STARTERS

TARTAR DE TOMATES, HUEVO POCHADO, MAIZ Y ANCHOAS 	34
Tomatoes Tartar, Poached Egg and Sweet Corn	
BRIOCHE CASERO, RUBIA GALLEGA Y SALSA TARTARA	57
Homemade Brioche with Rubia Gallega Beef and Tartar Sauce	
ENSALADA THAY	32
Thai Salad with Chinese Cabbage, Green Papaya, Mango, Coconut, Carrots and Sweet and Sour Sauce	
ENSALADA THAY DE LANGOSTINO	49
Thai Salad with Langoustine, Chinese Cabbage, Green Papaya, Mango, Coconut, Carrots and Sweet and Sour Sauce	

SOUP

NUESTRO GAZPACHO DE MELON 	28
Our Style Melon Gazpacho	
SOPA DE PESCADO AL ESTILO MEDITERRANEO CON RAPE, LANGOSTINOS Y MEJILLONES	70
Mediterranean Fish Soup with Monkfish, Langoustines and Mussels	

RICE

ARROZ SECO DE CONEJO, CALAMARES Y MEJILLONES (2 PERSONA)	95
Dried Rice, Rabbit, Calamari and Clams (For Two)	
ARROZ CREMOSO DE REBOZUELOS Y GUISANTES	58
Rice with Chanterelles Mushrooms and Green Peas	

OUR FISH

LOMO DE BACALAO A BAJA TEMPERATURA CON ALGAS, ESPINACAS Y PINONES (72°C)	70
Cod Loin Sous Vide with Seaweed, Spinach and Pine Nuts	
RDABALLO AL HORNO CON PATATAS, TOMATES Y HIERBAS FRESCAS	105
Baked Turbot with Potatoes, Tomatoes and Fresh Herbs	

OUR MEAT

MAGRET DE PATO A LA NARANJA Y OPORTO	74
Duck Breast with Orange and Oporto Sauce	
SOLOMILLO DE RUBIA GALLEGA, REMOLACHA, GNOCCHI, HIERBAS FRESCAS Y SALSA CAFE DE PARIS	120
Rubia Gallega Sirloin with Gnocchi, Fresh Herbs, Beetroot and Cafe de Paris Sauce	

FOR GARNISH

ABANICO DE VERDURAS	18
Vegetables Fun	
PUREE DE APIONABO Y PATATAS	18
Cellery and Potatoes Puree	
NUESTRAS PATATAS FRITAS CASERA	18
Our Homemade French Fries	

DESSERT

SARA DE CHOCOLATE Y ALMENDRAS	28
„Sara" Dessert with Chocolate and Almonds	
COCO, ESPINO AMARILLO Y ALBAHACA	29
Coconut Mousse, Sea Buckthorn and Basil	
NUESTRA TARTA DE QUESO CON HELADO AL PALO PORTADO	29
Our Cheesecake with „Palo Cortado" Ice Cream	
CREMA CATALANA Y FRUTOS ROJOS	24
Crema Catalana with Red Fruits	
CHOCOLATE EN TEXTURAS	28
Chocolate Espuma with Chocolate Ice Cream and Smoked Air	

Your safety is a priority for us, therefore all plates and cutlery have been carefully scalded and disinfected.

Prices in Polish PLN, including VAT. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform our waiting staff of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

DISPOSABLE MENU