

FESTIVE MENU

APPETIZERS

Salmorejo of Cordoba with jam and boiled eggs

Asador black *fideuà* with cuttlefishes

Timbale of grilled vegetables with goat cheese

Artichoke stew with clams

Home-grown mixed salad with egg and tuna

MAIN COURSE

Grilled lamb with *caliu* potatoes and *allioli*

Oxtail in red wine with *cachelos*

Roasted rack of piglet with cooked potatoes

Baked sea bass with lemon fragrance

Grilled hake garnished

DESSERTS

Varied cakes – Homemade pudding – Baked apple

House flan – Natural yoghurt – Natural fruit salad

Varied ice creams – Rice pudding – *Crema catalana*

Curd with honey – Lemon mousse

BREAD – DRINKING

17€
VAT INCLUDED

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