



## HORS D'OEUVRES

Salad chef's special (per person)

Tomato romantic with tuna and asparagus

Grilled of vegetables

Grilled wild asparagus

Avocado and prawn cocktail

Iberian ham 5J (100 grs.)

Block of natural duck foie gras with rose petal and wild cranberries jams

Fresh duck foie gras with red wine

Aubergine with mushroom sauce

Millefeuille of courgette with mushroom, fresh foie and fig jam

Crunchy scallops

Octopus "Mi Casa style"

Cod cheeks in a pil-pil sauce with ham

Fried wild asparagus with cod and egg

Fried mushrooms with ham and egg

Ration of bread

## SOUPS

Picadillo soup (chopped, boiled, egg and ham)

Shellfish soup

Tomato cream

Clear soup with egg yolk or Sherry