

# MENU

RESTAURANT GARUM

## START WITH ...

Contrasting fruit and parmesan salads  
Smoked aubergine hummus with nachos  
Potato millefeuille with sobrasada sausage and roquefort gratin with poached quail egg

## CONTINUE WITH ...

Salmon tataki on creamy tender wheat with soy and lime sauce  
Chicken, mushroom and prawn Thai curry  
Pumpkin, green asparagus, mushroom and parmesan risotto  
Soft cream of porcini and foie gras, poached organic egg and truffle oil

## FINISH WITH ...

Massini cake  
Warm tarte tatin with kefir ice cream and yogurt sauce  
Tangerine sorbet

Mineral water, glass of wine and coffee included  
€22.00 VAT included

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## LIGHT MENU

### MAIN COURSE

Choice of main course

### DESSERT

Choice of dessert

Bread, mineral water and glass of wine included  
€17.50 VAT included

## SUGGESTIONS

Grilled chanterelles  
with Iberian ham shavings  
€11.50 VAT included

## WINE OF THE WEEK

40 Vendimias. D.O. Rueda  
€4.00 glass / €16.50 bottle

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## What do you think?

Your opinion is very important. Share your experience with us and help us improve. Your comments will be fully anonymous and do not require any personal details.



People with allergies or intolerances, please refer to our staff.

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