

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
€19.90 VAT included

LIGHT MENU

MAIN COURSE

Choice of main course

DESSERT

Choice of dessert

Bread, mineral water and glass of wine included
€15.90 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

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.
