

# MARKET MENU

## AUGUST 2017

### **ENSALADA TEMPLADA DE VIEIRAS, GEL DE REMOLACHA Y FRESAS, MANZANA VERDE (GF)**

Hand dive scallop salad, beetroot and strawberry gel, green apple **8.5**

### **GAMBAS A LA PLANCHA (GF)**

Grilled King Prawns **8.9**

### **CANELON VEGETAL DE TXANGURRO Y GAMBAS, SOPA DE ESPARRAGOS BLANCOS Y ALMENDRA**

Tomato gel, Isle of Mull crab, white asparagus, almond **7.2**  
Vegetarian option available **6.5**

### **ARROZ CREMOSO CON PULPO, CIGALAS Y AJOS TIERNOS (GF)**

A Creamy rice of octopus, langoustines, spring onion **7.9**

### **CARRILLERA DE VACA RUBIA GALLEGA, DUXELLE DE HONGOS Y PARMENTIER DE IDIAZABAL**

Slow cooked galician blonde beef cheek, Idazabal cheese mash, wild mushroom duxelle **8.5**

### **CARPACCIO DE PRESA IBERICA AHUMADA, PICKLES Y MAYONESA DE MOSTAZA (GF)**

Smoked Iberian presa, pickles, mustard mayo **8.5**