



MENÚ DEL SÁBADO (SATURDAY DINNER MENU)

DE PRIMERO A ELEGIR ENTRE: (FIRST TO CHOOSE BETWEEN):

SALMOREJO* DE TOMATE ROSA CON TIMBAL DE ENSALADA DE PATATA Y ANCHOAS
ENSALADA DE JAMON DE PATO, (Duck ham salad) FRUTOS SECOS, MANZANA Y MEMBRILLO
MUSACA AL ESTILO DEL PORTAL (potatoes and minced meat) (Popular Greek dish)
RISOTTO TRUFADO DE CARNAROLI CON BOLETUS (Carnaroli truffled Risotto with boletus)

DE SEGUNDO A ELEGIR ENTRE: (AS SECOND TO CHOOSE BETWEEN):

ENTRECOT DE TERNERA A LA PARRILLA (grilled veal)
CORDERO DE LA RIBERA DEL CINCA A LA PARRILLA (grilled lamb of the banks of Cinca)
RODABALLO AL ORIO (Turbot, Orio style)
VENTRESCA DE ATUN CON VINAGRETA DASHI DE TOMATE-ALBAHACA Y GULAS AL AJILLO
(Tuna belly with vinagreta dashi of tomato-basil and garlic gulas)

DE POSTRE A ELEGIR ENTRE: (DESSERT TO CHOOSE BETWEEN)

HELADO (VARIOS SABORES) (assorted ice cream)
COULANT DE CHOCOLATE
TARTA DE QUESO CON HELADO DE ALBARICOQUE Y CAMELO DE AMARETO
(ice cream cheesecake with apricot and candy amareto)
POSTRES TRADICIONALES DE LA CASA (VARIOS) (assorted Home deserts)

DE LA BODEGA: (From home cellar)

TINTO (Red oak wine) ROBLE CABERNET SAUVIGNON-MERLOT DE VIÑAS DEL VERO

ROSADO (Rosè wine) GLARIMA DE SOMMOS SOMONTANO

AGUA, PAN Y CAFÉ (Water, bread and coffee)

(*)Salmorejo is a kind of gazpacho, thicker and accompanied in this case with potato salad and anchovies.