

## **Estratos N-623**

**From Tuesday to Friday**, except on Friday evening. **Every week we will include meat and fish according to the season** and our most demanded appetizers will be the ones that compose the gastronomic offer. Designed for families, business lunch and friends.

Daily appetizer

### Starters

Fresh milk and iberian cold cuts *croquetas*

Scorpionfish cake with tartara sauce

Braised *zamburiña*, herbal butter and iberian jowl

### Main dish

Fish of the week

Veal meatballs on their sauce with truffle and Robuchon purée

### Dessert

Baked cheesecake with cheese ice cream

Water or beer, bread, coffee or tea, petit fours

### Wine cellar

Not included

(We have an extensive wine list by bottle or glass)

**42€ VAT included**

\*This menu is only served for the whole table

\*From Tuesday to Friday, lunch and from Tuesday to Thursday dinner, except holidays.  
We have at your disposal all the information of sensitive products for allergic people.

### **Information note for our customers**

If you want to enjoy our daily fishes, you can do it by changing it for the main dish and paying 13€ more (400g fish per person)

If you want to enjoy our private table "La Mesa del Chef", we customize your menú from 60€, wine cellar not included and a minimum of 6 people.