



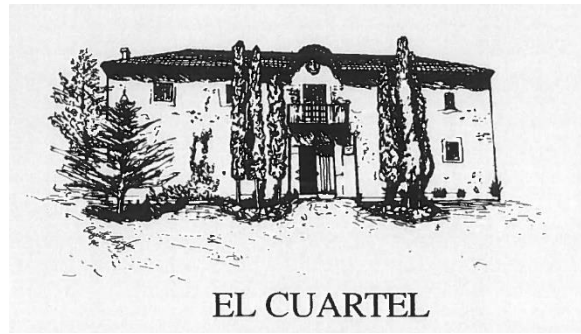
RESTAURANT MENU

APPETIZERS

Wild rice with bacon, tender garlic and sauteed mushrooms	16€
Pumpkin creamn soup	12€
Castilian garlic soup with poached egg	14€
Palatian house salad	17€
Mozzarella cheese and basil pesto	14€
Tomato and tuna belly mille feuille	14€
Goat cheese ruler and vegetable mile feuille	16€
Tomato slices with anchovies	15€

MAIN COURSES

Rioja style cod	22€
Beef entrecote with garnish	24€
Baked marinade iberian cheek	22€
Roast lamb (only Saturdays and Sundays)	24€
Baked potatoes and paprika octopus	19€
Baked Iberian secreto (styled pork fillet)	20€
Garlic prawns	18€
Duck confit with baked pears and paprika	19€



SUGGESTIONS OF THE HOUSE

Micuit and vinaigrette foie salad	18€
Orange acconr-fed ibérico loin	20€
Sliced jabugo ham	27€
Ambassador style chicken breast with puree and mushrooms	22€

DESSERTS

- Specialty of the house Apple pie
- Homemade cheese cake
- Homemade carrot cake
- Palatian house dessert cup
- Fresh cheese with sweet membrillo
- Chocolate mousse
- Seasonal fruit
- Vanilla, strawberry and chocolate ice cream

(All desserts are 7 IVA included)