

MENU

(Spring - Summer)

STARTERS

Ration: half/ full

<i>Salmorejo with Idiazabal cheese ice cream and crunchies</i>	7,50€/ 12,50€
<i>The potato's soufflé filled with egg yolk of Senen, Sagardoki (2-4 units)</i>	8,20€/ 14,50€
<i>My cheerful guacamole with small prawns</i>	9,80€/ 15,80€
<i>The "Causa Limeña" of Fidel with prawns *</i>	9,80€/ 15,80€
<i>Grilled artichoke flower (1-2 units)</i>	5,50€/ 9,50€
<i>Exquisite croquettes of Iberian ham (2-4 units)</i>	5,00€/ 9,50€
<i>"Torreznos" from Soria with homemade potato chips.....</i>	8,00€/ 14,00€

FIRST COURSES

Ration: half/full

<i>Burrata with pesto, arugula, dried tomatoes and truffle.....</i>	17,00€
<i>Parmesan scallops (4 units)</i>	18,00€
<i>Our chef's homemade Ceviche *</i>	12,50€/ 19,80€
<i>Peruvian style scallops "tiradito" (slices of marinated scallop) *.....</i>	10,50€/ 18,00€
<i>Kataifi-wrapped prawns served on lettuce leaves and mint (2-4 units) *.....</i>	7,50€/ 13,50€
<i>Our "chaufa" rice with iberian secreto (a pork cut) or prawns *</i>	10,80€/ 18,00€
<i>False risotto with fungi and truffle.....</i>	10,50€/ 18,50€
<i>Spicy spaghetti with garlic prawns.....</i>	9,50€/ 16,00€

* Peruvian cuisine

VAT included in the price
Bread and appetizer 2.00€

MAIN COURSES

Ration: half/ full

Rudin's "Aji de gallina" with white rice *	9,90€/ 16,00€
Octopus, scallops and prawn with FIJO sauce*	14,50€/ 22,50€
Low temperature Iberian cheek with parmentier	12,80€/ 22,50€
Small deer burger with foie and caramelized onion served with potato chips (1 - 2 units)	11,80€/ 20,50€
Sirloin steak sautéed ("saltado") with vegetables*	14,50€/ 22,50€
Sirloin steak sautéed ("saltado") with tacu - tacu*	25€
Beef tenderloin with potato chips	22€

DESSERTS

Chocolate coulant (to share) + 1€ with vanilla ice cream	7,00€
Homemade tiramisu (to share)	7,00€
Cheesecake	7,00€
Chocolate cheesecake	7,00€
"Suspiro limeño" *	7,00€
Ice creams (chocolate, vanilla, violet and pisco sour)	4,50€

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VAT included in the price
Bread and appetizer 2.00€