



LAS TENERÍAS

— RESTAURANT —

ENTRANTES *STARTERS*

- Croqueta casera del chef
Chef's homemade croquette
- Ajoblanco de almendra Marcona con sardina ahumada y uvas
Marcona almond ajoblanco with smoked sardine and grapes
- Milhojas crujiente de escalivada
Crispy vegetable mille-feuille (escalivada style)

PRINCIPALES *MAIN COURSES*

(A elegir)
(To choose)

- Berenjena estilo Sichuan con arroz salteado
Sichuan-style aubergine with fried rice
- Brochetas de pollo con arroz salteado
Chicken skewers with fried rice
- Merluza Thai con arroz jazmín y verduritas
Thai-style hake with jasmine rice and vegetables
- Secreto ibérico a baja temperatura con parmentier trufada y salsa de Oporto
Slow-cooked Iberian pork with truffled parmentier and Port sauce
- Arroz meloso de verduras
Creamy rice with vegetables

POSTRES *DESSERTS*

(A elegir)
(To choose)

- Tarta de chocolate
Chocolate cake
- Tarta de queso cremosa
Creamy cheese cake
- Macedonia de frutas con espuma de yogur
Fresh fruit salad with yogurt foam

HORARIO
OPENING
HOURS

13:30 h

15:30 h

- Pan y café
Bread and coffee
- *Bebida no incluida
Drinks not included