



FIRST COURSES

TYPICAL FIRST COURSES

Highland crumbs with grapes (Migas)

a medley garlic, onion, ham, chorizo and bread, with a little olive oil.

ALLERGENS



Price

6,00 €

Tradicional garlic soups. (Sopa de ajo)

Garlic, egg, bread, olive oil and saffron. All raw and boiled.

gluten



5,00 €

(raw components) **gluten**, with egg, without egg

Roasted soups (Sopa Tostada)

Garlic, onion, potato, ham, bacon, bread and a little of paprika. Like a Spanish omelette without eggs. All the ingredients are boiled in olive oil and stronged with water and the bread.



6,00 €

Jerigota with friednegg (Jerigota)

Garlic, onion, gourd, green pepper and tomato all boiled in their own juice with a little olive oil

gluten



6,00 €

with egg, without egg

Highlander stew. (Potaje Serrano)

Soup with chickpeas, fried potatoes, laurel and garlic mashed with hard-boiled egg



5,00 €

with egg, without egg

OTHER FIRST COURSES

Asparagus with ham or Melon with ham. (in seasonal)

8,00 €

Asparagus D.O. Navarra with oil and pepper

9,50 €

Ensalada del timepo. **Green salad.**

7,00 €

Special salad

Rulo. **Goat cheese salad.** Lettuce, Cherry tomato, nuts, pine kernels, raisins and roll of goat cheese seasoned with Modena's vinegar syrup



11,00 €

dairy products, nuts, pine nuts, raisins and onions

Salmón. **Salmon salad.** Lettuce, Cherry tomato, salmon and mostly cheese, seasoned with Modena's vinegar syrup.



11,00 €

dairy products, smoked salmon

Ham broth soup Sopa de caldo de jamón



5,00 €

With gluten or with gluten-free noodles



Ration of wood bread, oil and special salts

2,00 €




MAIN COURSES

TYPICAL FIRST COURSES

	ALLERGENS	Price
Cordero. Shepherdess lamb. (without garrison) <i>Lamb hocks cooked with garlic, onions, black pepper and laurel.</i>		13,00 €
Conejo. Soused rabbit. (<i>lukewarm</i>) <i>Rabbit boiled very slowly in olive oil with garlic, laurel and black pepper.</i>		10,00 €
Pollo. Cooked chicken (highlander recipe). <i>Chicken cooked with garlic, onion, tomato, laurel and black pepper.</i>		9,00 €
Ciervo. Deer red wine and with mashed potatoes <i>sulphites, lactose in the puree, without mashed</i>	 	15,00 €
Conserva. Pickled pig. (<i>lukewarm</i>) <i>Loin, rib and chorizo or longaniza fry and preserved in olive oil.</i>		9,00 €
Trucha. Trout with ham fried, salad and cherry tomatoes		9,00 €
Codornices. Pickled quail (2 pieces). (<i>lukewarm</i>)		14,00 €
Perdiz Pickled partridge (1 piece). (<i>lukewarm</i>)		19,50 €

OTHER MAIN COURSES

Chuletillas de cordero. Lamb chops. D.O. Aragón		13,50 €
Lomo a la plancha. Pig loin and black pepper.		9,50 €
Huevos con jamón. Fried eggs with		9,00 €

Ration of wood bread, oil and special salts

2,00 €



DESSERTS

TYPICAL HOME-MADE DESSERTS

	ALLERGENS	Price
Arroz con leche. <i>Rice pudding</i>		4,50 €
Melocotón o Pera. <i>Peaches or pear boiled in red wine. (seasonal)</i>	 	4,50 €
Manzana asada. <i>Baked apples with sugar</i>		4,50 €
Queso añejo. <i>Aged sheep cheese with jam</i>		5,50 €

HOME-MADE DESSERTS

Flan de queso. <i>Cheese caramel custard</i>		5,00 €
Flan de café. <i>Coffee caramel custard</i>		4,50 €

HANDMADE DESSERTS

Crema. <i>Cream of Belgian chocolate</i> (Coupe Sta Eulalia)		4,50 €
Yogur. <i>Sheep Yogurt</i> (Coupe Sta Eulalia)		4,50 €
Cuajada. <i>Sheep Curd with nuts and honey</i> (Sta Eulalia)		5,50 €

ANOTHER DESSERTS

Ice cream		3,50 €
Pineapple sorbet		
Special ice cream		
Mandarin		4,00 €
Brownie		4,50 €
Piece of fruit (1st.)		3,00 €