



MENÚ DEL DÌA

THB ~~99+~~ THB **690++**

Including water and a soft drink

Add THB 100++ for a beer "caña" or sangria or a glass of Spanish white or red wine*

*the second drink will be charged a la carte price



STARTERS

Galician tuna, tomato and capsicums puff pastry **G L S**

Red snapper terrine **G L**

Scrambled organic egg, confit leeks, prawns **S**

Breaded golden potato stewed in garlic and white wine sauce **G V**

Layered seasonal vegetables, tomato sauce, fresh herbs **G L V**



MAIN COURSES

Paprika cured and deep-fried pork belly with mashed potatoes **P N**

Ibérico pork and wagyu beef meatballs **G L P**

Pan seared salmon, orange sauce, endives **G S**

Zamora style creamy bomba rice Ibérico pork chorizo, shoulder and ear **G L P**

Josper grilled green asparagus, lemon, mayonnaise, crispy onions **G L V**



DESSERTS

Catalan cream **G L V**

Fruit platter **V**

Coffee or tea