SABOYA 21

RESTAURANTE

DAILY MENU

STARTERS

ROASTED VEGETABLE "ESCALIVADA" ACCOMPANIED BY GARLIC SAUTÉED CHICORY (12)

TRADITIONAL SHEPHERD'S "MIGAS" (1,3)

SMOKED BUTTERNUT SQUASH CREAM WITH FOIE GRAS SHAVINGS (7,12)

AUTUMN BEAN STEW

MAINS

GRILLED LAMB WITH ROASTED POTATOES

BRAISED PORK KNUCKLE IN ESPAGNOLE SAUCE

FRIED ROCKFISH WITH CREAMY MUSHROOM POTATO PURÉE (4,7)

GRILLED GILTHEAD SEA BREAM "AL ORIO" (GARLIC AND CHILI OIL) (4,12)

DESSERTS

SPECIALTY BAKERY TART (1,3,7,12)

CARAMELIZED EGG YOLK CREAM (3,7)

BUTTER-ROASTED APPLE

"SABOYA" FRUIT SELECTION (€5 SUPPLEMENT) (1,3,6,7,8,13)

HALF GIN AND TONIC

23,00 € / per person

Includes water, wine and bread service – Gluten-free bread (+ 1.50 €)

Lunch service from Wednesday to Friday

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soya 7.Milk (lactose) 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphites 13.Lupin 14.Molluscs