



## PREMIUM MENU

**IBERIAN HAM WITH PAN TUMACA:** Hand-cut Iberian ham served on a slice of toasted country bread with ripe tomato.

**SELECTION OF ARTISAN CHEESES WITH PROTECTED DESIGNATION OF ORIGIN:** Each with its own unique history and character.

**TUNA PASTRY:** A golden, crispy pastry filled with premium tuna, peppers, and a touch of spices, evoking the flavors of the sea.

**ROMAN-STYLE CALAMARI WITH CILANTRO ALIOLI:** Fresh, battered, and fried calamari served with a smooth cilantro alioli for a fresh and aromatic twist.

**COD FILLETS WITH SAFFRON DRESSING:** Juicy cod fillets, marinated and served with a delicate saffron dressing.

**BEEF CHEEKS IN SHERRY SAUCE:** Tender, slow-cooked beef cheeks in a rich sherry reduction a dish that promises an explosion of flavor.

**DESSERT:** Seasonal selection.

## VEGETARIAN MENU

**CONFITED ARTICHOKE FLOWER:** Delicate artichoke flower, slowly cooked in extra virgin olive oil, enhancing its flavor and smooth texture.

**“LAS CARBONERAS” SALAD:** Fresh combination of seasonal ingredients dressed with a light vinaigrette that enhances the natural flavors.

**LEEK CROQUETTES:** Creamy and crunchy.

**TRADITIONAL SPANISH OMELET:** With its homemade and unmistakable flavor that transports you to the roots of Spanish cuisine.

**VEGETARIAN MEAT WITH A SIDE OF WOK-STYLE VEGETABLES:** An innovative dish of plant-based meat accompanied by a colorful side of stir-fried vegetables.

**DESSERT:** Homemade Cake.

## VEGAN MENU

**CONFITED ARTICHOKE FLOWER:** Delicate artichoke flower, slowly cooked in extra virgin olive oil, enhancing its flavor and smooth texture.

**CURRY CAULIFLOWER CROQUETTES:** Creamy and crunchy.

**“LAS CARBONERAS” SALAD:** a select combination of seasonal ingredients dressed with a light vinaigrette that enhances the natural flavors.

**AVOCADO AND MANGO TARTARE:** a refreshing mix of creamy avocado, sweet mango, and firm tofu, dressed with a citrus touch and olive oil.

**VEGAN MEAT WITH A SIDE OF STIR-FRIED VEGETABLES:** Plant-based meat accompanied by a colorful side of stir-fried vegetables.

**DESSERT:** to choose according to the season.