

MENÚ DEL DÍA

EL TELÓN

Disponible de lunes a viernes de 13:30-16:00 pm
Incluye un plato principal, bebida y postre por 15,95€. Suplemento de +2€ por café, té o infusión

PLATO PRINCIPAL A ELEGIR

Ensalada de tomates de temporada con burrata y pesto de pistacho



Sándwich Club con patatas fritas



Hamburguesa de vaca con pepino encurtido holandés, rúcula, crujiente de papada de cerdo y cheddar braseado



Tataki de atún del Atlántico con "sweet chili sauce", ensalada de espinacas, alga wakame y cebolla encurtida



Pizza "El Telón" con tomate especiado, huevo, york, salami y champiñones



Gnocchi de boletus y trufa con oblea de queso
(Contiene todas las alergias)

Milanesa de secreto duroc a la napolitana con papas fritas



Taco de merluza de pintxo en su jugo con tinta de calamar y habitas salteadas



POSTRE A ELEGIR

Piña hecha en joser con nuestro almíbar, helado de coco y granola



Tarro de tiramisú cremoso de mascarpone con pistachos garrapiñados



Tarta de queso super cremosa



FISH



EGGS



CRUSTACEANS



GLUTEN



PEANUTS



MILK



NUTS



CELERY



MUSTARD



MOLLUSCS



SESAME



LUPIN



SULPHITES



CORN



SOYA



MUSHROOM

The seafood products served in this establishment comply with the regulations for the prevention of anisakis

DAILY MENU

EL TELÓN

Available from Monday to Friday from 1:30 PM to 4:00pm
Includes a main course, drink, and dessert for €15.95. Supplement of +2€ for coffee, tea, or infusion

MAIN TO CHOOSE

Seasonal tomato salad with burrata and pistachio pesto



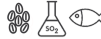
Club sandwich with fries



Beef burger with dutch pickled cucumber, arugula, crispy pork jowl, and braised cheddar



Atlantic tuna tataki with sweet chili sauce, wakame seaweed and pickled onion



"El Telón" pizza with spiced tomato base, york ham, egg, salami and mushrooms



Gnocchi with boletus truffle and cheese waffer
(Contains all allergens)

Duroc secret milanese napolitana with fries



Pintxo-style hake taco in its juice with squid ink and sautéed baby broad beans



DESSERT TO CHOOSE

Josper-grilled pineapple with our syrup, coconut ice cream and granola



Creamy mascarpone tiramisu jar with caramelized pistachios



Super creamy cheesecake



FISH



EGGS



CRUSTACEANS



GLUTEN



PEANUTS



MILK



NUTS



CELERY



MUSTARD



MOLLUSCS



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