

ALL WITH NO GLUTEN

## **MENU NOCHE DE LALOLA 25€,**

BREAD INCLUDED: IVA INCLUDED

**2 STARTERS FOR TABLE + MAIN COURSE TO CHOOSE + DESSERT OR COFFEE**

### **STARTERS**

*WHATERMELON GAZPACHO AND APPLE SORBET*

*OUR MEDITERRANEAN SALAD WITH VEGETABLES FROM THE GARDEN*

*SMOKED FISH SALAD WITH TZATIKI, PICKLED AJÍ AND "PICO DE GALLO"*

*ANCHOVIES FROM CANTABRICO WITH SUNDRIED TOMATO COMPOTE, FRESH CHEESE AND TAPENADE*

*SPANISH POTATOES WITH SPICY SAUCE "COLMADO STYLE"*

*"CAUSA LIMEÑA" WITH AJI PANKO AND EASTERN SAUTEED MUSHROOMS STYLE*

*FRIED/BROKEN EGGS WITH POTATOES AND BLOOD SAUSAGE*

*VALENCIAN TOMATO FROM "EL PERELLO" WITH TUNA AND PICKLES*

### **PAELLAS, RICES, MEAT AND FISH**

ALL RICES ARE COOKED IN THE MOMENT, MINIMUM FOR 2 PERSONS

*IBERIAN PORK LOIN WITH PUMPKIN MASH*

*CODFISH CONFIT AT LOW TEMPERATURE ON A BED OF VALENTIAN RATATUILLE*

*PAELLA SEÑORET (PEELED SEAFOOD)*

*VALENCIAN PAELLA WITH CHICKEN, RABBIT AND ROSMARY*

*TRADITIONAL VALENTIAN BOILED RICE WITH DUCK CONFIT, WILD MUSHROOMS AND FOIE GRASS SLICES*

### **DESSERT**

CHEF'S DESSERT