



Menu



OVERTURE

Spanish jabugo ham " <i>La Gazza Ladra</i> ".....	21'60 €
Manchego cheese " <i>Los Esclavos Felices</i> ".....	15'15 €
Sildes of cecina with Arbequina oil " <i>Le Villi</i> ".....	16,50 €
Terrine of goose pate with port wine oil " <i>Lakmé</i> ".....	23'20 €
Deer carpaccio with soya and truffled honey dressing " <i>Manon</i> ".....	19'25 €
Marinated salmon rolls filled with baby eels in garlic sauce " <i>Die Zauberflöte</i> ".....	18,70 €
Baby green beans sauted with foie and ham " <i>Samson et Dalila</i> ".....	19'35 €
Grilled Vegetables " <i>La Rôndine</i> ".....	16'25 €

FIRST ACT

Mixed salad with salmon and shrimp " <i>Der Rosenkavalier</i> ".....	18'50 €
King crab cake with american sauce " <i>Tosca</i> ".....	18,30 €
Selection of fried mushroom and fungi " <i>Lady Macbeth de Mzensk</i> ".....	18'70 €
Fiochetti stuffed with gorgonzola cheese and pear dressed in champignon sauce " <i>DonPasquale</i> ".....	15'70 €
Partridge soup with mixed mushrooms and bread croutons " <i>Ernani</i> ".....	14'70 €
Cream of leak soup with smoked salmon pieces " <i>Carmen</i> ".....	11,80 €

TAX INCLUDED



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SECOND ACT

FISH

Curry langostines with white rice " <i>Rigoletto</i> ".....	17 ' 30 €
Sea bass with caviar sauce and steamed potatoes " <i>Sadko</i> ".....	21 ' 35 €
Hake with parsley with gulas and clams " <i>La Sonámbula</i> ".....	21 ' 60 €
Angler brocheta with langostines and grilled vegetables " <i>La Boheme</i> ".....	21 ' 80 €
Filet of cod with pil-pil sauce and potato stries " <i>L'Arlesiana</i> ".....	21 ' 30 €
Grilled hake in sea hedgehog caviar sauce " <i>Faust</i> ".....	21 ' 60 €
Tuna steak with Asturias cider and onion sauce " <i>Il Barbieri di Siviglia</i> ".....	22 ' 10 €

MEATS

Grilled sirloin steak with foie " <i>Turandot</i> ".....	25 ' 50 €
Oxtail medallions of beef with Pedro Ximénez liquor with seasonal vegetables " <i>Lucia di Lammermoor</i> ".....	21 ' 30 €
Grilled foie salad with sweet grapes sauce " <i>Lohengrin</i> ".....	23 ' 20 €
Grilled entrecote with herb butter " <i>Falstaf</i> ".....	21 ' 35 €
Veal filet in port wine sauce " <i>Martha</i> ".....	19 ' 45 €
Stuffed pulard with french onions and apple in cava sauce " <i>La Traviata</i> ".....	22,50 €
Sliced duck in orange and sweet winesauce with potatoe strips " <i>Les Huguenots</i> ".....	21 ' 60 €
Duck confit with caramelized onion and pear compote " <i>La Gioconda</i> ".....	22 " 10 €

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THIRD ACT

Lemon sorbet with champagne " <i>La Bruja</i> ".....	7 ' 70 €
Black chocolate and almond cake " <i>La Gran Vía</i> ".....	7 ' 70 €
Yoghourt cream with wild berries " <i>El Gato Montés</i> ".....	7 ' 70 €
"Tatín" apple cake with warm clotted cream " <i>Las Rosa del Azafrán</i> ".....	7 ' 70 €
Mint and chocolate ice cream " <i>La Revoltosa</i> ".....	7 ' 70 €
Boiled condensed milk mousse " <i>La leyenda del Beso</i> ".....	7 ' 70 €
Pistacho sorbet with vodka " <i>Gigantes y Cabezudos</i> ".....	7 ' 70 €
Vainilla ice cream with cookies " <i>La Verbena de la Paloma</i> ".....	7 ' 70 €
Home-made pineapple cream with rum " <i>Pan y Toros</i> ".....	7 ' 70 €

APPLAUSES

Mineral water.....	3 ' 20 €
Bread.....	3 ' 70 €
Sparkling Water.....	3 ' 40 €
Refreshments.....	4 ' 40 €
Beer.....	4 ' 40 €
Coffee & Infusion.....	2 ' 95 €
Sherry.....	4 ' 90 €
Armagnac.....	10 ' 75 €

TAX INCLUDED