

**"León de Oro" Menu**

**\*To share**

*In-season Mushrooms sauteed with Butter*

*"Zarangollo extremeño" with Belly fillet Tuna (salad of grilled Pepper and Tomato with boiled Potato)*

*Selection of homemade Croquettes:*

*-Iberian acorn-fed ham*

*-"Cocido Madrileño"*

*-Cod and spinach*

**Main course to choose**

*Grilled Sea Bass with cauliflower*

*or*

*Veal Chop from Ávila (1kg) with Fries and Guernica (green) Peppers\*\**

**Dessert**

*Asturian style Rice Pudding*

**\*\*\* Wines**

*Tinto*

*Emilio Moro Finca Resalso D.O. Rivera del Duero. Tempranillo*

*White*

*Polvorete D.O. Bierzo Godello*

*Water, bread and coffee or tea*

**59.00€ per person (VAT included)**

\*1 dish for every 3 menus

\*\*1 dish for every 2 menus

\*\*\*1 bottle for every 3 menus