SEAFOOD MENU

Adults:

Seafood tapas (sharing platter)

White anchovy tapa with bread drizzled in olive oil Sardine in "escabeche" tapa Toasted bread tapa with squid and onion

Choice of second course

Seafood stew (recipe based on seasonal availability) Noodle paella with cuttlefish, prawns and clams Seafood paella with seasonal fish

Dessert

Lemon sorbet

Choice of wines

Nuviana white wine – D.O Valle del Cinca Nuviana red wine – D.O Valle del Cinca

Includes mineral water and coffee

* The recipes will vary according to the seasonal availability of the fish

Children:

Choice of starter

Spaghetti or macaroni with the sauce of the day Mixed platter (chips, croquettes and squid)

Choice of second course

Griddled chicken escalope with chips or salad Andalusian-style hake

Choice of dessert

Sachertorte Scoop of ice cream

Includes one soft drink per child