

HB Menu

ENGLISH

MONDAY

Gazpacho con brunoise de verduras

Goat cheese salad with mango

Macaroni alla bolognese

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Seafood paella

Duck with figs and potatoes

Russian filet with fried potatoes

TUESDAY

Honey melon soup with mint

Garlic prawns

Fresh pasta salad, tomato, feta cheese and olives

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Black noodles with clams

Sirloin steak with mustard sauce with white rice

Salmon with cava sauce and wild rice

WEDNESDAY

“Salmorejo” with strawberries tartare

“Andalusian squids” batter fried squids with citrics mayonnaise

Fried eggs with crunchy iberian ham

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Black rice

Beef in custry with his own sauce

Baked bass with burnt garlic and “black” parmentier

THURSDAY

Tomato and tuna belly salad

Russian salad

Artichokes hearts with ham and poached egg

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Broth rice

Roast chicken with potatoes

Hake with piquillos pepper sauce

FRIDAY

Tomato and avocado cream with prawn

Greek salad

Spaghetti “al aglio” (garlic)

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Vegetable rice

Pork ribs bbq sauce with shoestring potatoes

Tuna steak with algae mayonnaise and pineapple tartar

SATURDAY

Vichyssoise with appel

“Smoked” mussels

Spinachs catalan style (with raisins and pine nuts) crepes with goats cheese

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Black rice

“Churrasco” (skirt steak) with “chimichurri sauce” and baked potatoes

Baked sea-bream

SUNDAY

Spanish stew croquettes

César salad

“Escalivada” (baked eggplants, peppers, tomato, ...) with blue cheese

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“Fideua” noodles with cuttelfish and clams

“Secreto” (pork) with appel and sparagus compote

Cod au gratin with fried sweet tomato sauce