

# Restaurant The Cocineta

## Menu of the Day



*Starters*    *Haricot bean soup with Wild boar and chorizo sausage*    *Alubias*  
*Puff pastry with cream of king prawns, mousroms and leeks*    *Hojaldre*  
*Table of deer sausages and Terual ham*    *Tabla embutidos*  
*Pork sausage in fried bread with grapes and mussroms*    *Migas*  
*Of the master Manolo Monclus mixed goat's cheese*    *Quesos*  
*(papaya, red wine, goat almonds and honey, rosemary, thyme, smoked ewe)*

*Cold tomato soup o Ham mélon*    *Gazpacho o melon*  
*Salad of natural roasted peppers*    *Turbante*  
*Spaghetti Bolognese*    *Espaguetis*  
*Raviolis and onion candied and goath chees in mussroms creme*    *Raviolis*  
*Tomato with sweet onion, blaks olives and basil cheese*    *Tomate*

.....

*Second Course*    *Lamb chops grilled with fried potatoes*    *Chuletas*  
*Roasted suckling pig with fried potatoes*    *Cochinillo*  
*Roast suckling Small goat with potatoes*    *Supplement 5 €*    *Cabritillo*  
*Stewed oxtail to somontano wine with pottoes*    *Rabo*  
*Chicken breast filled up with Iberian ham with roquefort*    *Pechugas*  
*Grandma's Alquezar lamb stew*    *Ternasco*  
*Mixed fried Melsa sausage boletus, truffle cantharellus with potatoes*    *Longaniza*  
*Saltcod in a tomato sauce with red peppers and potatoes*    *Bacalao*  
*Baked duck confit with orange sauce and potatoes*    *Confit de pato*

.....

*Homenade Desserts.*    *Plum pudding*    *Pudin*    *Rice pudding*    *Arroz*,    *Contesa ice cream*,    *Helado*  
*Chocolate truffles, with cream,*    *Trufas*,    *Mascarpone Tiramisu*,    *Cake whit cream and chocolat*

*Bread, 1/4 Wine D.O. Montesierra, or water. And I.V.A. Incluido*    **15 Eur.**

*The rest of drinks will be charge extra*    *Shared menus supplement of 3 €*

*The wines of the wine list, served in this menu, have a discount of 20%*