## Hotel Higua Blava

## **MENU OF THE DAY**

Today's Soup

Steamed rock mussels

Fresh Salad

Goat's cheese salad and pine nut vinagrette

Acorn-fed iberian ham rolls with pear, arugula and parmesan chesse

Tempura Vegetables with Romesco sauce

Peppers "del piquillo" stuffed with cod brandade

Puff pastry of poached eggs with ratatouille

Macaroni with pesto

Prawn's canneloni with coral sauce

Aspargus risotto with parmesan chesse

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Paella

Sole in Meunière style

Grilled sea bass fillets and truffle vinegar sauce

Roasted monkfish "donostiarra" style

Our daily fish according to market

Beef entrecote

Roast rack of lamb in green pepper sauce

Pork's fillet

Grilled chicken

Vegetables lasagna with piquillo pepper cream

Our today's dish

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Our Terrace Desserts Menu

If you have any food allergy or intolerance, please let us know and we shall gladly personalize the dish for you.