

# TODAY'S CUISINE

## Daily Menu from September 25<sup>th</sup> to 29<sup>th</sup> 2023

### OUR CRUDITES *BUFFET*

#### PIQUILLO PEPPERS

Stuffed with cod, seafood juice and *tempura*

#### COUS COUS TABULÉ

With feta cheese and lettuce bouquet

#### TOMATO CREAM

Black sausage roll, pine nuts and croutons

#### COURGUETTE

Au gratin with mushrooms and bacon béchamel

#### TUNA MARMITAKO

With classic lightly fried

#### PORK SIRLOIN

Candied with vegetables with japanese curry

#### SMALL SQUID CROQUETTES

With its ink, peas chutney and nuts

#### MINUTA VEAL ENTRECOTE

Grilled with salt and herbal oil

#### RICE\*

Fish and seafood in a casserole  
(Served individually)

#### FIDEUA\*

(Served individually)

\* Only served on Thursday

\* Supplement of 2,50€

### MUN'S DESSERTS

### WINE AND MINERAL WATER

## 20 €

VAT INCLUDED

1,20 € EXTRA BREAD

**MUN**  
cuina evocativa

#### FOOD ALLERGIES AND INTOLERANCES

Our establishment have at your entire disposal information about food allergies and intolerances.  
If you require more information do not hesitate to ask our staff.