

// Lunch menu (Monday to Friday, except holidays and August) //

MENU 16,50

1 main dish + 1 side dish, dessert (or coffee)
Water, glass of wine or small draft beer

MAIN DISHES	SIDE DISHES
Chicken pallarda	Fries (G)
Chicken Milanese with poached egg and tartufata (E, G)	Fried sweet potatoes (G) Stir-fried rice
Beef burger (E, G, L) with onion or mushroom sauce or cheese	Green Noe Salad (G, SE, SO) Green beans salad (L, SE, SO, TN) Roasted vegetables
Grilled squid (F, G, P, SE)	
Prawn curry (CR, F, L, SE)	
Stuffed mushroom pasta with truffle sauce (E, G, L)	

DESSERTS (OR COFFEE)

Egg flan (E, L) / Mini-NY Brownie (G, E, TN, L) / Fresh fruit

EXECUTIVE MENU 26,50

1 starter + 1 main dish, dessert (or coffee)
Water, glass of wine or draft beer

STARTERS	MAIN DISHES
Green Noe Salad (G, SE, SO)	Grilled salmon
Green bean salad (TN, L, SE, SO)	Andalusian style hake
Eggs with ham (E, G)	Grilled sirloin (L)
Stuffed pasta (E, L)	Grilled Iberian pork pluma + 2 €
Grilled vegetables with hummus (P, TN, G, SE)	Galician Rubia (beef) burger (G, E, L)

DESSERTS (OR COFFEE)

NY Brownie (G, E, TN, L) / Creamy cheesecake (E, L)

DESDE 2006

SAN TELMO

EIXAMPLE

TAPAS

Anchovy w. toasted bread and smoked butter (each) (E, CR, G, L, MO, F)	3,00
Chicken croquettes (each) (TN, E, G, L, SU)	2,80
San Telmo Bravas (E, G, SU)	6,80
Beetroot hummus with crudités (CE, SE, SU)	6,50
Russian potato salad Canalla (E, L, F, SU)	6,50
Chicken Wings with our BBQ sauce (5 pcs) (G, L, F, SU)	8,50
Eggplant Chips with sugarcane honey and lime (G)	8,50
Mozzarella Fingers with mango chutney (E, G, L, SU)	8,75
Fried Calamari with kimchi mayonnaise (CR, G, MO, F, SO)	13,50
Iberian ham Joselito (70 gr.) with tomato bread (G)	25,00

TACOS

Sautéed loin (G, SE, SO)	4,50
Pulled pork (G, SE, SO)	4,50
Fried calamari (G, E, L, F)	4,50

// 10% VAT included / Terrace service supplement 10% //

ALÉRGENOS: CE: CELERY | CR: CRUSTACEANS | TN: TREE NUTS | G: GLUTEN | E: EGG | L: LACTOSE
MO: MOLLUSKS | MU: MUSTARD | F: FISH | P: PEANUTS | SS: SESAME | SO: SOY | SU: SULFITES



RAW

Tomato with avocado (E, G, MS, F, SO, SU)	15,50
Norwegian salmon (E, G, MS, F, SO, SU)	16,50
Organic veal from Cerdanya (E, G, MS, F, SO, SU)	18,50

SCRAMBLED EGGS

Classics, potato and confit onion (E, G)	8,50
Tartufata, potato and confit onion (E, G)	12,50
Acorn-fed ham shavings, potato and confit onion (E, G)	13,50

FROM THE GARDEN

Green Noe salad: avocado, edamame, fennel, spinach, arugula, pumpkin seeds and miso vinaigrette (G, SE, SO)	12,50
Kenya beans with avocado, fresh cheese, seeds, arugula and miso vinaigrette (TN, L, SE, SO)	12,50
Burrata with grilled carrots, pistachios, arugula and zaatar (PE, TN, L, SE, SU)	14,50
Grilled seasonal vegetables with hummus (PE, TN, G, SE)	13,50
Stuffed mushroom pasta with truffle sauce (E, G, L)	14,50

MEAT

Chicken pallarda with arugula and tomatoes	13,50
Organic Picantón Fez style, grilled (2 people)	21,50
Chicken Milanese with poached egg and tartufata (G, E)	16,50
Iberian Milanese with poached egg and tartufata (G, E)	21,00
Crispy Sanpollo chicken burger, with fries (G, E, L)	14,50
San Telmo Galician blonde burger, with fries (G, E, L)	18,50
Low loin entrecotte (L)	23,00
Grilled beef tenderloin (L)	23,00
High loin steak (for 2 people) (L)	55,00
Iberian pluma (L)	25,00

FISH

Grilled squid and vegetables (PE, TN, G, F, SE)	16,50
Roman-style hake with fries (E, G, L, MS, F)	17,00
Norwegian salmon and grilled vegetables (PE, TN, G, F, SE)	22,00
Tuna and grilled vegetables taco (PE, TN, G, F, SE, SO)	26,00

DESSERTS

NY Brownie (G, E, L, TN) 7,50 / (mini) 4,00 <i>With chocolate and chantilly ice cream</i>
Creamy cheesecake (E, L) 7,50
Tarte Tatin (E, G, L) 7,50
Creamy egg flan (E, L) 7,50
Chocolate truffles (L, SO) (6 units) 6,00