SUMMER SET MENU

OPTION 1
1 main + artisanal ice cream - 24

OPTION 2
1 tapa + 1 main + artisanal ice cream - 31

OPTION 3
2 tapas + 1 main + artisanal ice cream - 39

TAPAS

- **RUSSIAN SALAD**
  with vegetable jardinière and crispy ibérico ham
- **MINI STEAK TARTARE BRIOCHE** 1 unit
  with troqué sauce and foie shavings
- **FRESH BEETROOT SALAD**
- **GRILLED AVOCADO**
  with Peruvian picada, coriander pesto and sour cream
- **PAPAS BRAVAS TROQUÉ** 1 unit
- **ARGENTINIAN MEAT EMPANADA** 1 unit
- **GRILLED ARTICHOKES** 1 unit
  on ibérico ham broth
- **IBÉRICO HAM CROQUETTES** 2 units

MAIN

- **PRAWNS DRY RICE** 4 supplement p.p.
  of red prawn and artichoke
- **BLACK DRY RICE**
  with fried calamari
- **CHARGRILLED LOCAL FISH** 200 g
  3 supplement p.p.
- **TROQUÉ GRILLED BURGER**
- **GRILLED SIRLOIN** 150 g
  4 supplement p.p.
- **CHARGRILLED IBÉRICO PORK MINI-TOMAHAWK**

*IMPORTANT! Rice dishes may take approximately 30 minutes.

SIDES
one to choose with your meat or fish

- **HOMEMADE CHIPS**
- **TOMATO SALAD**

DESSERT

- **ARTISANAL ICE CREAM**

Bread included · IGIC included

DRINKS SELECTION choose three glasses — 24 p.p.

APERITIVES

APEROL SPRITZ
CAMPARI SPRITZ
CRODINO SPRITZ alcohol free
SARTI SPRITZ

WHITES

BASA Verdejo
SIN PALABRAS Albariño
CHIVITE LEGARDETA Chardonnay

REDS

LUNA DE YARIZA Tempranillo
VIÑA SALCEDA Rioja
VALTRAVIESO CRIANZA Ribera del Duero

TROQUÉ

GASTRO TAPAS & SPANISH CUISINE

SUMMER EDITION