

A close-up photograph of several slices of medium-rare steak arranged on a wooden cutting board. The steak is pink in the center with a brown sear on the outside. The background is slightly blurred, showing more of the steak and the board.

ALBERTS

BAR & GRILL

SUNDAY LUNCH

ALMUERZO DE LOS DOMINGOS

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Solo plato principal: € 24.00 · 2 platos: € 28.50 ·
3 platos: € 32.50 - Servido de 13 a 18 horas

ENTRADAS

SOPA DE DÍA

Por favor pregunte a su camarero

CALAMARES CRUJIENTE (P)

Salsa casera de chile dulce, chile, cebolleta, lima

BRUSCHETTA DE TOMATE Y ALBAHACA (V)

Tomates cherry, aceite de oliva virgen extra, pimienta negra triturada

ENSALADA DE POLLO A LA PARRILLA CON 5 ESPECIAS (P)

Col china, cilantro, chile, wonton crujiente, aderezo cremoso de mostaza y miel

ENSALADA DE SASHIMI DE SALMÓN (SG)

Hinojo, remolacha confitada, hojas mixtas, naranja, granada, vinagreta de limón

PINCHOS DE POLLO YAKITORI (P)(N)

Con salsa de cacahuete, lima y cilantro

ASADO

Todo servido con pudín de Yorkshire, patatas asadas, chirivía, zanahoria y bimi

PIERNA DE CORDERO* Suplemento €5. Salsa de ajo

TERNERA ASADA Salsa de chalota y salsa de vino tinto

PALETILLA DE CERDO ASADO CON MOSTAZA Y MIEL Jugo de hierbas mediterráneas

MEDIO POLLO ASADO Jugo provenzal

POSTRES

BUDÍN DE CARAMELO Salsa de caramelo, helado de vainilla

TORTA DE CHOCOLATE (SG) Pastel sin harina, servido con nata y moras

CHURROS Servidos con puré de piña, dulce de leche y salsa de chocolate caliente

PANNA COTTA DE FRUTA DE LA PASIÓN Con gelatina de fruta de la pasión

IVA INCLUIDO

SUNDAY LUNCH

Main course only: € 24.00 · 2 courses: € 28.50 ·
3 courses: € 32.50 - Served from 1pm to 6pm

STARTERS

SOUP OF THE DAY

Ask your waiter

CRISPY CHILLI SALT SQUID (S)

Homemade sweet chilli sauce, chilli,
spring onion, lime

TOMATO AND BASIL

BRUSCHETTA (V)

Cherry tomatoes, local extra virgin olive
oil, crushed black pepper

WARM FIVE-SPICE GRILLED

CHICKEN SALAD (S)

Chinese cabbage, coriander, chilli, crispy
wonton, creamy honey & mustard dressing

SALMON SASHIMI SALAD (GF)

Fennel, candied beetroot, mixed leaves,
orange, pomegranate, lemon vinaigrette

YAKITORI CHICKEN

SKEWERS (S)(N)

With satay sauce, lime and coriander

ROAST

All served with Yorkshire pudding, roast potatoes,
parsnip, carrots, broccolini

BRAISED LAMB SHANK*

Supplement €5.

Slow cooked with garlic sauce

HONEY MUSTARD BAKED

PORK SHOULDER

Mediterranean herb jus, crackling

ROAST BEEF

Angus rump, shallot and red wine gravy

ROAST HALF CHICKEN

Provincial jus

DESSERTS

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream

CHURROS

Served with pineapple purée, dulce de
leche and warm chocolate sauce

CHOCOLATE TORTE (GF)

Flourless cake, served with sour cream and
blackberries

PASSION FRUIT PANNA COTTA

With passionfruit jelly

VAT INCLUDED

DRINKS • BEBIDAS

BEER/CERVEZAS

SAN MIGUEL

• Medium	3.75
• Large	5.00
• Gluten free (bottle)	5.00

0,0% ALCOHOL

CORONITA	3.25
MAGNERS	5.00
	5.00

SPARKLING WINES/ ESpumOSOS

Moët & Chandon Brut	16.00/100.00
Moët & Chandon Imperial	145.00
Laurent Perrier Rose	190.00
Codorniu Prima Vides	7.00 / 35.00
Cava	

WHITE WINE/ VINO BLANCO

Yllera Sauvignon Blanc, Castilla y León	4.90/20.00
Torres Viña Sol Parellada Penedés	5.20/22.00
The Flower & the Bee Treixadura, Ribeiro	25.00
Señorío de Sobral Albariño, Rías Baixas	6.50/26.00
José Pariente Verdejo, Rueda	28.00
Gavi de Gavi Roveretto, Italy	32.00
Mar de Frades Albariño, Rías Baixas	40.00
Thierry Motte Petit Chablis France	44.00
Miramar Torres Chardonnay, USA	68.00
Cloudy Bay Sauvignon Blanc, New Zealand	72.00

ROSE WINES/ VINO ROSADO

Ramon Bilbao Tempranillo, La Rioja	4.90/20.00
Pinot Grigio Blush Italy	5.50/24.00
AIX Côtes de Provence	9.00/38.00

RED WINES/ VINO TINTO

Yllera 9 meses Tempranillo, Castilla y León	4.90/20.00
Arte de Vivir Tempranillo, Ribera del Duero	6.00/24.00
Viña Pomal Crianza Tempranillo, La Rioja	7.00/28.00
Casa Castillo Monastrell, Murcia	28.00
Ninin Tinta del País, Ribera del Duero	35.00
Chateau Marjosse Cabernet Merlot, Bordeaux	38.00
Barón de Ley Finca Monasterio Reserva, Tempranillo, La RiojaW	46.00
Gran Callejón del Crimen Malbec, Argentina	48.00
Chianti Clasico Tuscany, Italy	58.00
Relais de la Dominique Grand Cru Merlot, France	64.00