

MENU MOT

WEEKEND MENU

9th and 10th
January's midday

**Menu is subject to change*

From the MOT restaurant we want to guarantee the safety of our customers and workers.

That is why our menu will temporarily reduce the number of references. Day a day, we will add more dishes. We hope that this measure, will help us take care of everyone. Thank you very much.

Starters (to share)

IBERIAN HAM shavings with tomato-rubbed coca bread 1

Pickled gargoyle SALAD 4

STEAMED SPICKS 4,7

Roasted RAVIOLIS with foie gras sauce 1,2,3,4

MAIN courses

DUCK MAGRET with port sauce 1,4

COD au gratin with quince allioli and sweet potato puree 2,6

TERRINA of lamb without work 1,4,8

TURBOT in Bilbao 4,6

Little PRAWNS sautéed with tender garlicks (Sup. € 6) 4,9

Desserts

Mango PANACOTA with rum coconut soup 3,4

CAKE with nuts and honey 3,5

Banoffee CAKES 1,2,3

Vanilla ICE CREAM with orange juice 1,2,3

Allergens

1 Gluten

2 Eggs

3 Dairy

4 Sulfites

5 Nuts

6 Fish

7 Sea Food

8 Celery

9 Crustaceans

10 Soy

11 Sesam

29.50€

(VAT included)

(Includes bread, 1/2 l. natural mineral water ór 1/2 of wine or a glass of beer)

INFORMATION REGARDING ALLERGY AND INTOLERENCE FOOD. For your safety, if you are allergic or intolerant to any food, please consult the staff for elaboration processes of our products**

All our desserts are homemade