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# Spanish Parrillada evenings

– SUNDAYS & MONDAYS –

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**Roxy's Parrillada is a mix of fine organic ingredients that flirts with the Spanish barbecue culture. Choose meat/fish/vegetables, and side orders or why not our choice of menu with Parrillada Mixta.**

## **Parrillada Mixta-menu 415.-**

- Green pea soup with a hint of truffle and a parmesan stick
- Chorizo, aged picanha of beef, breast of duck and neck of suckling pig. Served with three sauces and roasted potatoes.
- Hazelnut-Crema Catalana

## **Starters 95.-**

Green pea soup with a hint of truffle and a parmesan stick

Goose and Iberico paté with cranberries

Hot shrimps with oyster mushrooms and serrano ham

Small salad with marinated manchego, artichoke and black olives

Fish terrine with pimentónaioli

## **Main courses 185.-**

Neck of suckling pig

Roast beef of Kalmar lamb

Aged picanha of beef

Breast of duck

Chorizo

Trout fillet fried with rosemary

Mushrooms baked in herbs and garlic

## **Side orders 35.-**

Roasted potatoes

Potato puree

Bacon fried beans

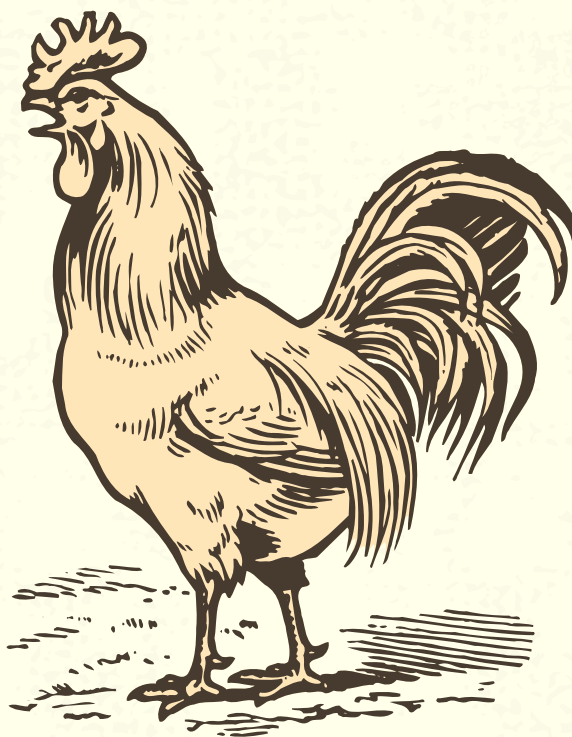
Salad with capers dressing

Bearnaise sauce

Tomato concassé with ancho chili

Salsa Verde

Red wine sauce with mushrooms and red onion



## **Desserts 78.-**

Hazelnut-Crema Catalana

Raspberry and white chocolate bavaroise

Roxy's selection of cheese

Chocolate mousse with rosemary, orange and pear