

III Edición JORNADAS GASTRONÓMICAS

RESTAURANTE TENAZ

“MENÚ TAPEO GRAN AVENIDA”

TAPITAS AL CENTRO

Crumbly coca de mollitas flatbread like in the old days, served with local mojete

Village “quesico” cheese, lightly fried with confit tomato and basil

Orchard tomato with charcoal-grilled capellán (salted-dried fish), pickles, and crushed olives

Free-range eggs to break and mix with sobrasada (cured soft pork sausage) and rosemary honey

Sautéed pork secreto with young garlic shoots and rustic potatoes

DESSERT

Buñuelos de Viento (lift friters) with mantecado ice cream

INCLUDES

Bread and coffee or herbal infusion

2 drinks per person (house oak-aged red and Verdejo white wine, beer, soft drink, or mineral water)

29,90€ (per person)

RESERVATIONS & CONTACT

Phone: 865 88 82 36 - 617 87 97 24

<https://www.tenazrestaurante.com/>

<https://www.instagram.com/restaurantetenaz/>

