

III Edición JORNADAS GASTRONÓMICAS

LA APARADORA

“TAPA TOSTA DE MOJE MEDITERRÁNEO”

**Five-grain toast with roasted vegetables and salt cod, truffle mayonnaise,
baby greens and cured tuna (mojama)**

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Served with the house mezclaíco cocktail

(Primitivo Quiles vermouth, picón liqueur, olive and seasonal grapefruit)

10€

“MEZCLAÍCO DE LA CASA”

Mezclaíco cocktail

(Primitivo Quiles vermouth, picón liqueur, olive and seasonal grapefruit)

3,50€

SERVICE HOURS

Friday and Saturday from 11:30 a.m. to 3:00 p.m.

RESERVATIONS AND CONTACT

Telephone: 747 46 74 92

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

