

## **MENÚ 38**

(VAT not included, beverage included)

### **START AND SHARE**

*Crispy squid, feta, lime aioli*

*Beetroot salad, avocado, goat cheese, citrus*

*Pizzeta with soft spicy sausage, mozzarella and kalamata olives*

### **MAIN COURSE**

*(To Chose)*

*Gnudi, naked ravioli ricotta, cherry tomatoes and parmesan*

*Pappardelle with goulash meat ragout, parmesan and fried sage*

*Grilled salmon with roasted vegetables yogurt and mint*

*Roasted chicken baked in wood oven with raisins and arugula*

### **DESSERT**

*Assortment of desserts*

### **WINE CELLAR**

*1 Bottle of wine for 4 people*

*Caballero de Olmedo D.O Rueda*

*La Traca Organic wine*

*Water*

*Coffee or Tea*



• *In Toto we serve only seasonal ingredients. Dishes can change according to the Market seasonal products.*

## **MENÚ 45€**

(VAT not included, beverage included)

### **APPETIZER**

*Cup of beer  
Peanuts with chili and fennel seed,  
Fried chickpeas*

### **START AND SHARE**

*Burrata with organic pumpkin, roasted chicory and toasted almonds  
with balsamic of Modena*

*Crispy squid, feta, lime aioli*

*Bruschetta of Grilled halloumi with prosciutto and kumkuat chutney*

*Beetroot salad, avocado, goat cheese, citrus*

### **MAIN COURSE**

*(To Chose)*

*Gnudi, naked ravioli ricotta, cherry tomatoes and parmesan*

*Pappardelle with goulash meat ragout, parmesan and fried sage*

*Cod confit, potatoes with saffron, tomatoes and arugula*

*Long-cooking lamb with sweet potato, honey and rossinyol*

### **DESSERT**

*Assortment of desserts*

### **WINE CELLAR**

*1 Bottle of wine for 4 people  
Caballero de Olmedo D.O Rueda  
La Traca Organic wine  
Water  
Coffee or Tea*



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## **MENÚ 55€**

(VAT not included, beverage included)

### **APPETIZER**

*Bellini welcome cocktail*  
*Peanuts with chili and fennel seed,*  
*Fried chickpeas,*  
*Hot olives with orange and thyme*

### **START AND SHARE**

*Ceviche of sea bass with squid and chili*

*Artichokes alla Giudia with mint, pine nuts and prosciutto*

*Beef carpaccio, celeriac raifort*

*Burrata with organic pumpkin, roasted chicory and toasted almonds*  
*with balsamic of Modena*

### **MAIN COURSE**

*(To Chose)*

*Homemade tortellini pumpkin, salvia, ricotta salata*

*Forest mushroom and gremolata Risotto*

*Cod confit, potatoes with saffron, tomatoes and arugula*

*Aged cow tenderloin with pumpkin puree and pearl lentils*

### **DESSERT**

*Assortment of desserts*

### **WINE CELLAR**

*1 Bottle of wine for 3 people*  
*Caballero de Olmedo D.O Rueda*  
*La Traca Organic wine*  
*Water*  
*Coffee or Tea*



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