

## **MENÚ 38**

(VAT not included)

### **START AND SHARE**

*Crispy squid, feta, lime aioli*

*Beetroot roasted in wood-fired oven, goat's 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 wild boar ragout, parmesan and fried sage*

*Grilled salmon with roasted vegetables yogurt and mint*

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

### **DESSERT TO CHOOSE**

*Seasonal fruit*

*o*

*Cake of the day*

### **WINE CELLAR**

*1 Bottle of wine for 4 people*

*Menganito D.O Rueda*

*Entrelobos D.O Ribera del Duero*

*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)*

### ***APPETIZER***

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

### ***START AND SHARE***

*Burrata, roasted pumpkin, chicory, balsamic*

*Crispy squid, feta, lime aioli*

*Beef Carpaccio, celeriac raifort*

*Beetroot roasted in wood-fired oven, goat's cheese, citrus*

### ***MAIN COURSE***

*(To Chose)*

*Homemade tortellini of goat cheese, pumpkin, sage*

*Pappardelle with wild boar ragout, parmesan and fried sage*

*Roasted hake grilled with seasonal vegetables*

*Long cooking lamb with spring vegetables*

### ***DESSERT TO CHOOSE***

*Seasonal fruit*

*o*

*Cake of the day*

### ***WINE CELLAR***

*1 Bottle of wine for 4 people  
Menganito D.O Rueda  
Entrelobos D.O Ribera del Duero  
Water  
Coffee or Tea*



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

## ***MENÚ 55€***

*(VAT not included)*

### ***APPETIZER***

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

### ***START AND SHARE***

*Ceviche of sea bass with squid and chili*

*Crispy squid, feta, lime aioli*

*Tartar of salmon, cream of avocado, raifort*

*Burrata, roasted pumpkin, chicory, balsamic*

### ***MAIN COURSE***

*(To Chose)*

*Homemade tortellini of goat cheese, pumpkin, sage*

*Risotto frutti di mare with gremolata*

*Roasted hake grilled with seasonal vegetables*

*Aged cow tenderloin with smoked eggplant, eggplant chips*

### ***DESSERT TO CHOOSE***

*Seasonal fruit*

*o*

*Cake of the day*

### ***WINE CELLAR***

*1 Bottle of wine for 3 people*

*Menganito D.O Rueda*

*Entrelobos D.O Ribera del Duero*

*Water*

*Coffee or Tea*



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