



# SPRONKEN HOUSE

LES USERES - ESPANA

**This is local menu for simple typical local food (Sonia is our Chef).**

However, if you want to invite a chef for fine slow cooking, we recommend Chef Nicolás from the restaurant "Pou de Beca" (+34 964 320 459 or email: poudebeca@poudebeca.com).

**Menu 1:**

- Valencian salad
- Cuttlefish or squid, with artichoke and young garlic
- Paella

2 hours cooking time (20 euro) + 16.50 euro per person

**Menu 2;**

- Salad (tomato, onion, fresh cheese and nuts)
- Shrimp Scampi
- Fideua

2 hours cooking time (20 euro) + 20.50 euro per person

**Menu 3 Special:**

- Simple salad of lamb's lettuce, parmesan, jerky and mango
- Grilled octopus legs with garlic oil and potato
- Soupy rice with galleys and lobster

3 hours cooking time (30 euro) + 23 euro per person

**Menu 4 (only for Villa 1)**

- Smoked salad with xanfaine
- Meatballs with almond sauce
- Grilled meat

2 hours cooking time (20 euro) + 13 euro per person

**Menu 5 (only for Villa 1)**

- Salad with hearts, anchovies and blue cheese
- Piquillo peppers stuffed with cod and prawns, with their sauce
- Baked lamb (lamb)

3 hours cooking time (30 euro) + 21 euros per person

**Menu 6 (only for Villa 1):**

- Salad with mixed lettuce, avocado, parmesan and dried fruit vinaigrette
- Squid stuffed with ham with seafood sauce
- Baked chicken with plums and its garnish

3 hours cooking time (30 euro) + 13 euro per person

**Sangria 1 Liter (9 euro's)**

**Pay cash to Sonia**

**Contact: Sonia +34 635 843 265 (also WhatsApp; she only speaks Spanish)**