

Starters

*Cured Iberian Ham DO Guijuelo served with Country Bread
and Natural Tomato Purée* €15,40



*Jerky from Astorga seasoned with Extra Virgin Olive Oil
and Shavings of Parmesano Cheese* €14,20



Cantabrian Sea Urchin Creamy Croquettes with Carbayeu Apple and Cider Chutney €12,80



Cone of Fresh Calamari with Classical Tartare Sauce €16,50



Asturian Cheese and Dried Fruit Gourmet Salad with Pear and Fig Jam €14,30



Ventresca Tuna Salad with Red Onion, Black Olives and Sun-Dried Tomato €13,90



*Organic Vegetable Timbale with Iberian Ham Shavings
and Pine Nuts from Pedrajas* €13,40



*Grilled Galician Octopus with Potato Parmentier,
Black Garlic and Crushed Red Chilli Flakes* €19,80



*Anchovies from Santoña, Picón Cheese, Sweet Pepper Confit
and Navarre Picual Olive Oil* €15,60



Filo-wrapped Austral Prawns and Lime Mayonnaise €14,70



VAT included in these Prices

Typical local food

Our Asturian Bean Stew with Assorted Meats from Tineo €14,90

Verdina Bean Stew with Clams and King Prawns €15,10



Fish

Line-caught Hake and Clams in Cider Sauce with Golden Potato Rounds €20,90



Roasted Portuguese Cod Fillet with Homemade Ratatouille €21,80



Roast Monkfish in Garlic with Potato Small Tart €21,60



Meat

IGP Asturian Entrecôte Steak in Red Wine Sauce with Potato Timbale and Smoked Bacon €21,40



Duck Confit from Landes with Apple and PX Reduction €18,60



Roast Shoulder of Segovian Suckling Lamb with Potato au Gratin and Creamy Bechamel €24,90



IGP Asturian Veal Tenderloin and Landes Foie Bar in Spanish Sauce €23,80



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