



“Best experiences
are lived under a palm tree”

Appetizers

Iberian ham (100 grams)	24,00€
Fried artichoke with truffle mayonnaise and Iberian pork double chin	18,50€
Leek and prawn savoury cake, paired with cava	15,00€
Northern bite (anchovy from Santoña on brioche bread and smoked butter)	4,00€/ud
Iberian ham or cheese croquettes (6 units)	12,00€
Fried calamari from Cantabrian sea	20,00€
Crispy Prawn Skewers with Parmesan Cream (6 units)	16,50€
Banana toast with cochinita pibil (pork) on guacamole and mole poblano (4 pieces)	16,00€
Grilled scallops with garlic sauce (6 units)	18,00€
Scallop Carpaccio with Lime Vinaigrette and Tomato Concassé	21,00€

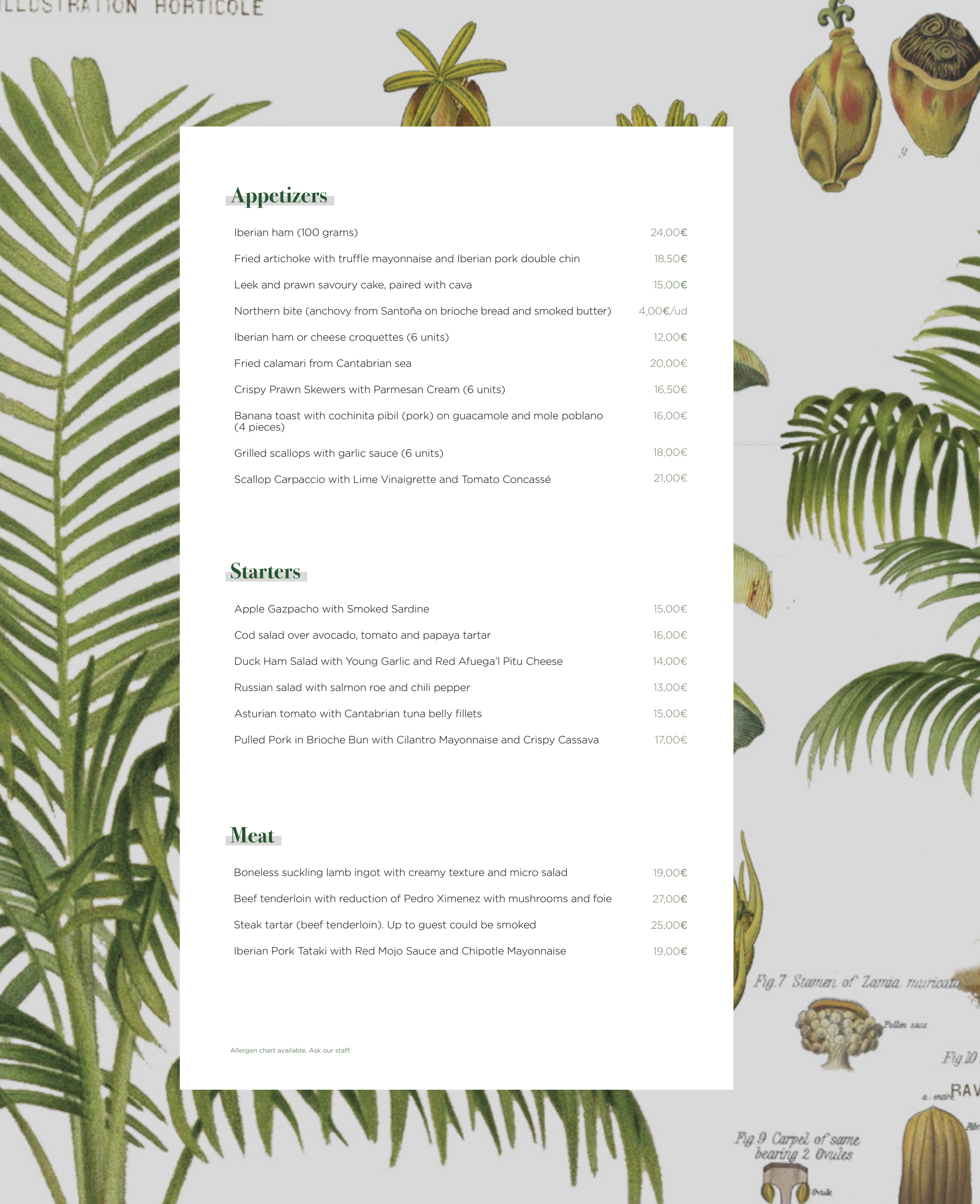
Starters

Apple Gazpacho with Smoked Sardine	15,00€
Cod salad over avocado, tomato and papaya tartar	16,00€
Duck Ham Salad with Young Garlic and Red Afuega'l Pitu Cheese	14,00€
Russian salad with salmon roe and chili pepper	13,00€
Asturian tomato with Cantabrian tuna belly fillets	15,00€
Pulled Pork in Brioche Bun with Cilantro Mayonnaise and Crispy Cassava	17,00€

Meat

Boneless suckling lamb ingot with creamy texture and micro salad	19,00€
Beef tenderloin with reduction of Pedro Ximenez with mushrooms and foie	27,00€
Steak tartar (beef tenderloin). Up to guest could be smoked	25,00€
Iberian Pork Tataki with Red Mojo Sauce and Chipotle Mayonnaise	19,00€

Allergen chart available. Ask our staff.





Fish

Cod Confit at 53°C with Biscayan-Style Tripe	21,00€
Grilled monkfish taco on truffled potato parmantier and Iberian pancetta veil	24,00€
Grilled Squid with Ink, Mango Touches, and Fennel	22,00€

From Asturias

Typical Asturian bean stew with its “companion” - chorizo, black pudding and pancetta	19,00€
“Cachopo” Asturian cordon blue with sweet potato chip	22,50€
Rice with monkfish and scallops in a caldereta sauce	19,00€
Pitu de Caleyá cannelloni tomato chutney and truffle bechamel	18,50€
Grandma-Style Tuna Roll (seasonal)	19,00€

Desserts

Mille-feuille with cream cheese and white chocolate	6,50€
Our Cheese cake	7,00€
Brioche bread baked with vanilla sauce and served with nougat ice cream	6,00€
La Palmera, cookies with black chocolate mousse and mango ice cream	7,00€
Three-Chocolate Semifreddo with Vanilla Ice Cream	7,00€
Rice pudding (Asturian style)	6,00€

As a dessert, as a starter or as a side dish.

It is a pleasure to enjoy the flavor of Asturias on any occasion. Our most special cheeses are waiting for you...

turn the page and discover them!

The bread service has a cost of 1,80€/comensal.
Allergen chart available. Ask our staff.

Local Cheeses

Vidiago

Cow's milk

Aged 3 months. Place of origin: Vidiago.

8,00€

Ahumado de Pría

Combination of cow's milk and cream from sheep's milk

Aged to taste.

Place of origin: Pria.

8,00€

Peñamellera

Combination of cow's, sheep's & goat's milk

Aged up to 15 days. Place of origin: Peñamellera Alta.

8,00€

Cabrales

Combination of cow's, sheep's & goat's milk

Aged 3 to 6 months. Place of origin: Tielve.

9,00€

Gamonéu del Valle

Combination of raw cow's, sheep's & goat's milk

Aged up to 1 month.

Place of origin: Cangas de Onís.

9,00€

Varé

Pasteurized goat's milk

Artisan cheese. Aged 1 month. Place of origin: Vare.

9,00€

Afuega l' pitu rojo

Pasteurised cow's milk

Aged for less than 30 days. Place of origin: Grao.

9,00€

De los Beyos

Combination of cow's, sheep's and goat's milk

Aged: 3 months. Place of origin: Ponga y Amieva.

8,00€

La Peral

Pasteurized cow's milk mixed with sheep's milk butter

Aged: 5 months. Place of origin: Illas.

8,00€

4 cheese board

15,00€

6 cheese board

18,00€

8 cheese board

20,00€

Allergen chart available. Ask our staff.

