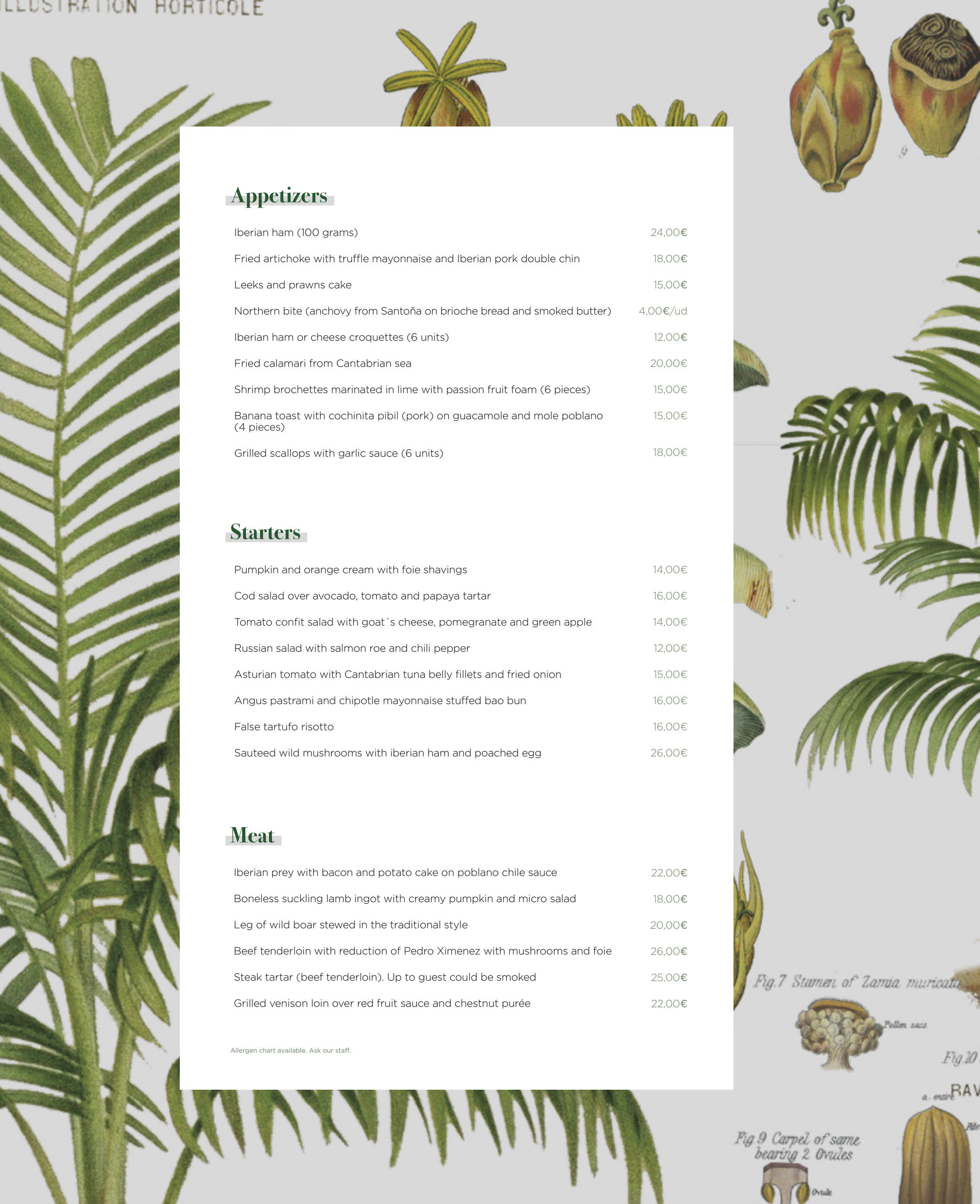




“Best experiences  
are lived under a palm tree”





## Appetizers

Iberian ham (100 grams)	24,00€
Fried artichoke with truffle mayonnaise and Iberian pork double chin	18,00€
Leeks and prawns cake	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€
Shrimp brochettes marinated in lime with passion fruit foam (6 pieces)	15,00€
Banana toast with cochinita pibil (pork) on guacamole and mole poblano (4 pieces)	15,00€
Grilled scallops with garlic sauce (6 units)	18,00€

## Starters

Pumpkin and orange cream with foie shavings	14,00€
Cod salad over avocado, tomato and papaya tartar	16,00€
Tomato confit salad with goat ´s cheese, pomegranate and green apple	14,00€
Russian salad with salmon roe and chili pepper	12,00€
Asturian tomato with Cantabrian tuna belly fillets and fried onion	15,00€
Angus pastrami and chipotle mayonnaise stuffed bao bun	16,00€
False tartufo risotto	16,00€
Sauteed wild mushrooms with iberian ham and poached egg	26,00€

## Meat

Iberian prey with bacon and potato cake on poblano chile sauce	22,00€
Boneless suckling lamb ingot with creamy pumpkin and micro salad	18,00€
Leg of wild boar stewed in the traditional style	20,00€
Beef tenderloin with reduction of Pedro Ximenez with mushrooms and foie	26,00€
Steak tartar (beef tenderloin). Up to guest could be smoked	25,00€
Grilled venison loin over red fruit sauce and chestnut purée	22,00€

Allergen chart available. Ask our staff.





## Fish

Cod fillet confit Vizcaína style	22,00€
Red porgy with tomato vinaigrette, salmon and dutch sauce	21,00€
Grilled monkfish taco on truffled potato parmantier and Iberian pancetta veil	24,00€

## From Asturias

Typical Asturian bean stew with its “companion” - chorizo, black pudding and pancetta	19,00€
“Cachopo” Asturian cordon blue with sweet potato chip	22,00€
Rice with monkfish and scallops in a caldereta sauce	18,00€
Bean stew with boletus edulis and king prawns	18,00€
Pitu de Caleyá cannelloni with apple chutney and béchamel sauce	18,00€

## Desserts

Mille-feuille with cream cheese and white chocolate	6,00€
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€
Apple filled with chocolate mousse with vanilla ice cream	7,00€
Rice pudding (Spanish style)	5,50€

## 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€

### Rey Silo

Raw cow's milk  
Aged up to 4 months. Place of origin: Pravia.

8,00€

### 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€

### 3 cheese board

13,00€

### 6 cheese board

15,00€

### 8 cheese board

17,00€

Allergen chart available. Ask our staff.

