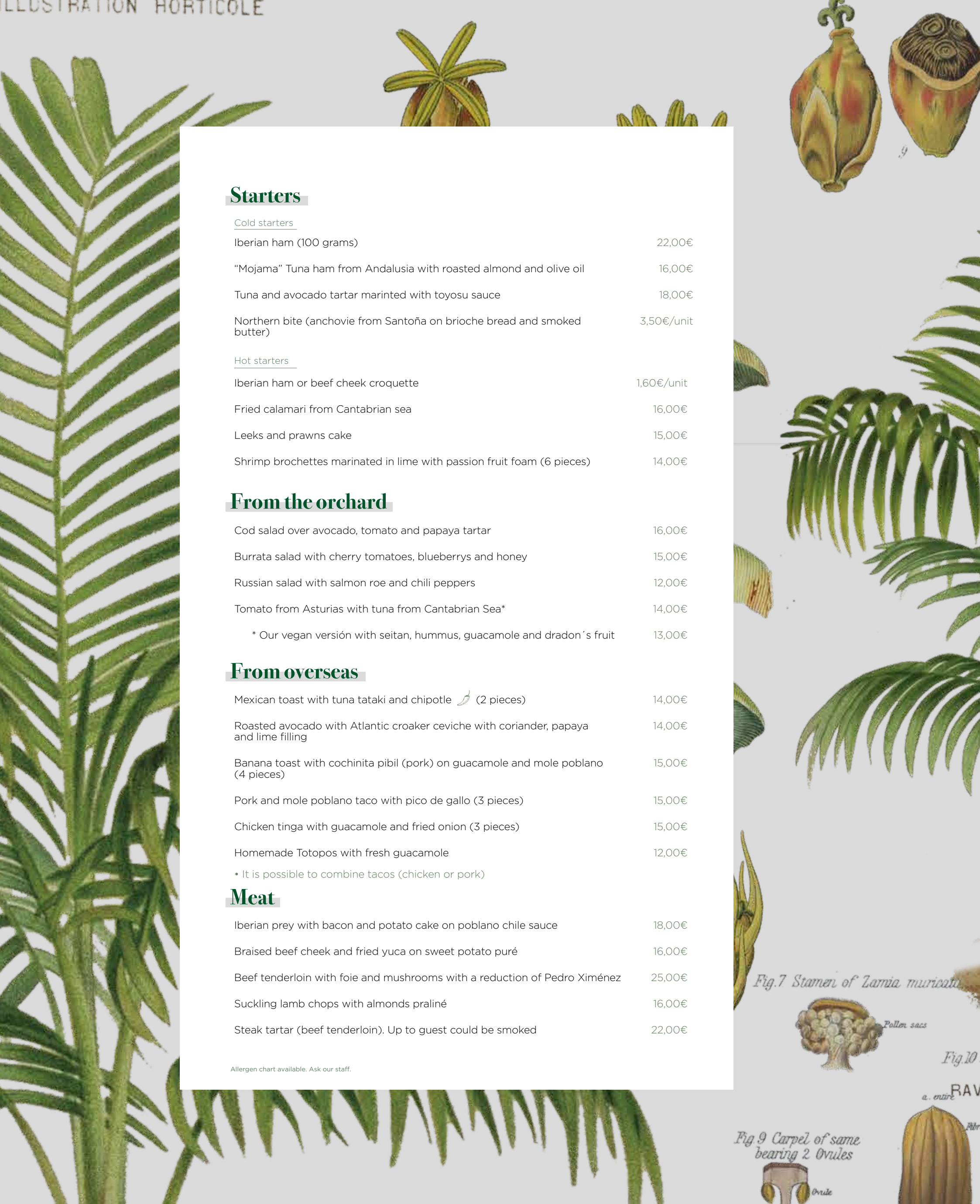




“Best experiences
are lived under a palm tree.”



Starters

<u>Cold starters</u>	
Iberian ham (100 grams)	22,00€
“Mojama” Tuna ham from Andalusia with roasted almond and olive oil	16,00€
Tuna and avocado tartar marinted with toyosu sauce	18,00€
Northern bite (anchovie from Santoña on brioche bread and smoked butter)	3,50€/unit
<u>Hot starters</u>	
Iberian ham or beef cheek croquette	1,60€/unit
Fried calamari from Cantabrian sea	16,00€
Leeks and prawns cake	15,00€
Shrimp brochettes marinated in lime with passion fruit foam (6 pieces)	14,00€

From the orchard

Cod salad over avocado, tomato and papaya tartar	16,00€
Burrata salad with cherry tomatoes, blueberrys and honey	15,00€
Russian salad with salmon roe and chili peppers	12,00€
Tomato from Asturias with tuna from Cantabrian Sea*	14,00€
* Our vegan versión with seitan, hummus, guacamole and dradon´s fruit	13,00€

From overseas

Mexican toast with tuna tataki and chipotle 🌶️ (2 pieces)	14,00€
Roasted avocado with Atlantic croaker ceviche with coriander, papaya and lime filling	14,00€
Banana toast with cochinita pibil (pork) on guacamole and mole poblano (4 pieces)	15,00€
Pork and mole poblano taco with pico de gallo (3 pieces)	15,00€
Chicken tinga with guacamole and fried onion (3 pieces)	15,00€
Homemade Totopos with fresh guacamole	12,00€
• It is possible to combine tacos (chicken or pork)	

Meat

Iberian prey with bacon and potato cake on poblano chile sauce	18,00€
Braised beef cheek and fried yuca on sweet potato puré	16,00€
Beef tenderloin with foie and mushrooms with a reduction of Pedro Ximénez	25,00€
Suckling lamb chops with almonds praliné	16,00€
Steak tartar (beef tenderloin). Up to guest could be smoked	22,00€

Allergen chart available. Ask our staff.





Fish

Tuna roll in traditional style (summer season)	15,00€
Seabass with tomato vinaigrette , salmon and dutch sauce	24,00€
Baked black monkfish with piparra pepper tartar sauce and light creamy black garlic	22,00€
Grill squid with mushrooms and violet potato	21,00€
Hake in Brazilian style	20,00€

From Asturias

Typical Asturian bean stew with its “companion” - chorizo, black pudding and pancetta	16,00€
Rice with monkfish and scallops in a caldereta sauce	15,00€
“Cachopo” Asturian cordon blue with sweet potato chip	20,00€
Black monkfish balls with homemade fries	16,00€

Desserts

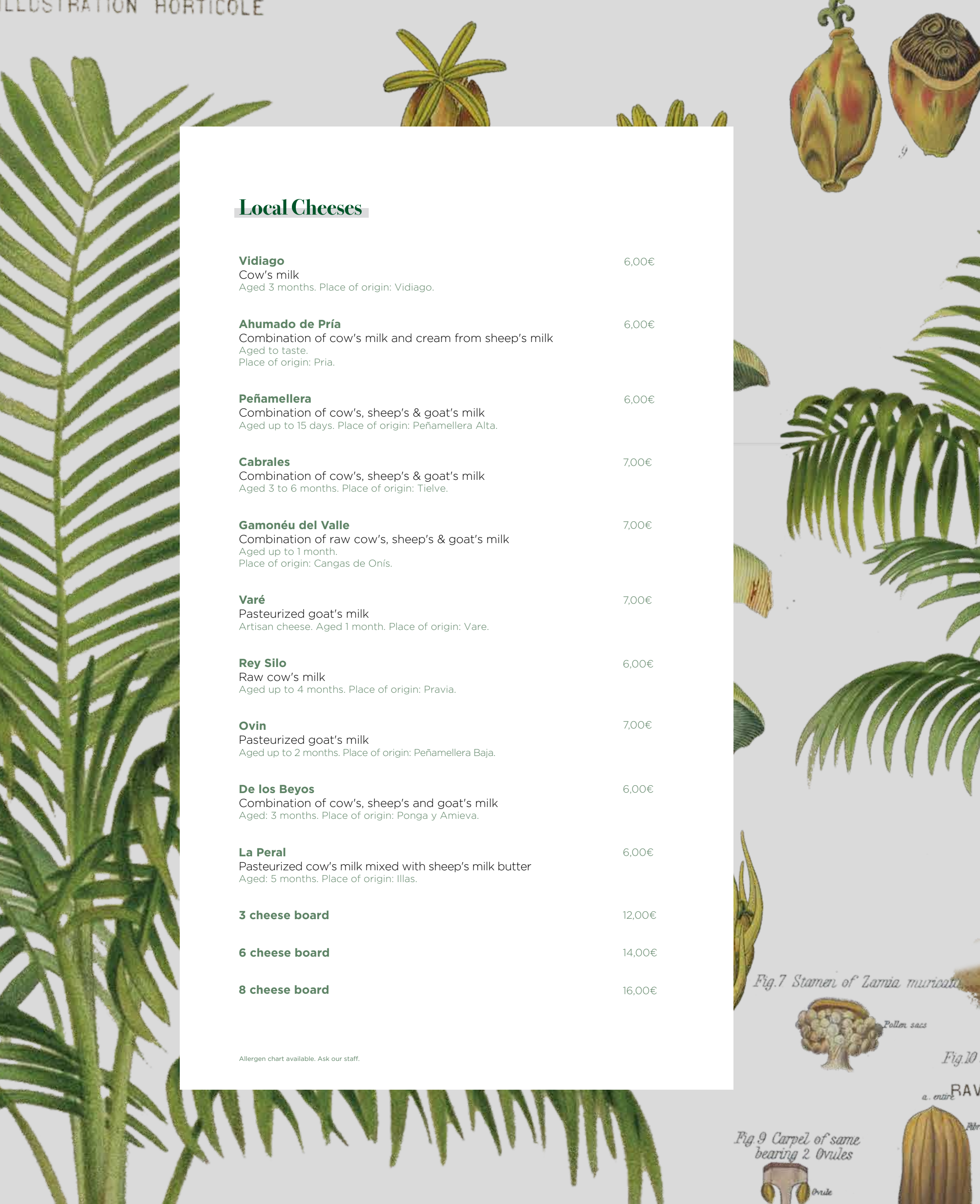
Mille-feuille with cream cheese and white chocolate	6,00€
Our Cheese cake	6,00€
Brioche bread baked with vanilla sauce and served with nougat ice cream	6,00€
hocolate quenelle on almonds cake and white chocolate foam	6,00€
From Dominican Republic, our Three leches cake	6,00€
Carrot cake with merengue	6,00€
Rice pudding (Spanish style)	5,00€

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!

Allergen chart available. Ask our staff.



Local Cheeses

Vidiago

Cow's milk
Aged 3 months. Place of origin: Vidiago.

6,00€

Ahumado de Pría

Combination of cow's milk and cream from sheep's milk
Aged to taste.
Place of origin: Pria.

6,00€

Peñamellera

Combination of cow's, sheep's & goat's milk
Aged up to 15 days. Place of origin: Peñamellera Alta.

6,00€

Cabrales

Combination of cow's, sheep's & goat's milk
Aged 3 to 6 months. Place of origin: Tielve.

7,00€

Gamonéu del Valle

Combination of raw cow's, sheep's & goat's milk
Aged up to 1 month.
Place of origin: Cangas de Onís.

7,00€

Varé

Pasteurized goat's milk
Artisan cheese. Aged 1 month. Place of origin: Vare.

7,00€

Rey Silo

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

6,00€

Ovin

Pasteurized goat's milk
Aged up to 2 months. Place of origin: Peñamellera Baja.

7,00€

De los Beyos

Combination of cow's, sheep's and goat's milk
Aged: 3 months. Place of origin: Ponga y Amieva.

6,00€

La Peral

Pasteurized cow's milk mixed with sheep's milk butter
Aged: 5 months. Place of origin: Illas.

6,00€

3 cheese board

12,00€

6 cheese board

14,00€

8 cheese board

16,00€

Allergen chart available. Ask our staff.

