

Tapas

	1/2 PLATE	PLATE
Iberic ham (paletilla)	9 €	14 €
“Cecina” bresaola with olive oil	8 €	12 €
Assorted Asturian cheeses plate with apple chutney and dried fruits	9 €	14 €
Fresh fried Calamari “de potera” traditional style	9 €	14 €
Homemade Ham Croquettes	8 €	12 €
“Chorizos” red sausage cooked in cyder	6 €	9 €
Fried beef strips with garlic, potatoes and peppers	10 €	16 €
Super “Cachopo” Cordon Bleu of Asturian breaded beef with serrano ham and melted cheese		19 €

Salads

Goat cheese salad with mango, tomatoe and strawberries vinagrette	8 €
Smoked cod salad with orange and pistaccio	15 €
Tuna Tartar with “salmorejo” tomato cream	13 €
Black truffle Ravioli with foie cream and smoked salmon	16 €
Fried Langoustines (prawns) Tamarindo, chipotle and guacamole	16 €
“Pedreru” octopus with avocodo cream, tomatoe and fresh basil	19 €
Homemade Fabada Asturiana (beans and pork stew)	14 €
Sauted Fresh vegetables Wok	13 €

Meat

Mellow veal with mashed potatoes and spring onions	18 €
Cow steak with french fries and “piquillo” peppers	23 €
Beef sirloin with foie and sweet wine PX porto sauce	24 €
Grilled Iberic pork with pumpkin cream, orange and wild mushrooms	16 €

Fish

Turbot tenderloin with barnacles rice	19,50 €
Hake from the hook with scallop and creammy wild mushrooms	20 €
Fresh grilled tuna loin with vegetables yakisoba	15 €

Please look at our suggestions sheet for fresh fish and seafood plates.

Desserts

Asturian Caramelized Rice Pudding	5 €
White chocolate cream with mousse and Tahití Vanilla ice cream	6 €
Caramelized puff pastry with nougat mousse and ice cream	7 €
Hot chocolate coulant with coconut sorbet <i>Baking time: 15 min.</i>	7 €
Hazelnuts hot cake with mint sorbet <i>Baking time: 15 min.</i>	7 €
Fresh apple tart with ice cream <i>Baking time: 15 min.</i>	7 €
Artisan ice-cream <i>(Chocolate, nougat, Vanila, strawberries and raspberry yogourt)</i>	5 €
Artisan sorbets <i>(Mint, raspberry and apple)</i>	5 €



Slow Food ^{menú}

Tuna Tartar with "salmorejo" tomato cream
Hake from the hook with scallop and creamy wild mushrooms
Mellow veal with mashed potatoes and spring onions
Caramelized puff pastry with nougat mousse and ice cream
26 € (Drinks not included)