



Starters

	Half portion	Portion
Grilled vegetables	15,00	22,00
Battered fresh squids	14,50	23,50
Grilled octopus		25,00
Galician style octopus		24,50
Crispy chicken with mustard, tartar and spicy sauces	13,00	17,00
Homemade Iberian ham croquettes	8,50	14,50
Cod omelette	15,00	23,00
Chorizo in cider	5,00	9,00
Lacon (boiled ham) and boiled potatoes. Specialty.	16,00	24,00
Tortos (Asturian style fried corn bread) with picadillo (minced and spicy chorizo) and fried eggs.	11,50	17,00
Patatas bravas (French fries with spicy tomato sauce) ..		7,00
Patatas ali-oli (French fries with garlic mayo sauce) .		7,00
Mussels Vinaigrette / Marinières / Spicy		17,00
Red Sea Scorpion fish cake	9,00	16,00



Salads and First Courses

	Half portion	Portion
Lettuce, tomato and onion salad	5,50	9,00
Mixed salad.....	10,00	16,00
Raf tomato and ventresca (tuna belly) salad		21,00
Octopus and prawns' salad	16,00	23,00
Seafood soup		14,50
Asturian fabada (I.G.P. Vegargüelles)	13,50	20,00
Fresh squids in ink		25,50
Rice with oxtail and wild mushrooms		23,00

Fish

Fried hake or monkfish	15,00	23,50
Hake in cider		27,00
Hake with imitation elvers and prawns		27,00
Hake with sea urchin sauce		30,00
Baked Cod with ratatouille		28,00
Ajoarriero Cod (with garlic, oil and peppers)		28,00
Confit Cod with crispy onion		28,00

Charcuterie and Cheeses

Iberian cebo ham (130 grams)	16,00	24,00
Selection of Iberian charcuterie	16,00	25,00
Pablo's Cecina (Dried cured beef meat) with grilled goat cheese		24,00
Asturian cheeses board	15,00	21,00
Tres Leches de Pria cheese	6,00	9,00
Teyedu Cabrales cheese	8,00	11,00
La Peral cheese with quince paste	6,00	9,00
Campo oro añejo cheese	6,50	9,50

Meats

Iberian pork bites with mushrooms cream	18,00	24,00
Beef entrecote		27,00
Grilled sirloin steak		28,00
Sirloin steak with pepper sauce		28,00
Sirloin steak with foie-gras		30,00
Asturian veal Cachopo	17,00	27,00
Mini escalopes with Cabrales (blue cheese) sauce .	13,00	20,00
Oxtail stewed in red wine		24,00
Lamb chops		25,00
Homemade tripes. Seasonally)	15,00	20,00

VAT included • Terrace prices will increase by 10% • Tupperware and bag 1,50€

Homemade Desserts

	Half portion	Portion
 Rice pudding		6,00
  Flan (crème caramel) with cream		4,40
    Baked Cheesecake with mango jam		7,00
   Grandma's cake (biscuit and chocolate cake) with vanilla ice cream		7,00
   Nougat cake with melted black chocolate	5,00	8,50
   Chocolate mousse with cream and canutillo		5,80
  Lemon mousse with citrus rind and chocolate		5,80
  Cottage cheese with Boal honey and walnuts.		6,50

White Wines

Castillo de Aza (Rueda)	16,00
Camiño do Rey (Rías Baixas)	20,00
Paco y Lola (Rías Baixas)	24,00
Mar de Frades (Rías Baixas)	29,00
Moscato	14,00
Condado de Sequeiras (Godello)	20,50

Rosé Wines

Peñascal (Castilla y León)	14,00
Valle Gudin (Tierra de León)	19,00
Enate (Somontano)	19,00

Red Wines

D.O.P. RIBERA DE DUERO

	Media
Cepa Gavilán de Viña Pedrosa (Crianza)	23,00
Protos (Crianza)	30,00
Dehesa de los Canónigos (Crianza)	32,00

D.O.P. RIOJA

Cosechero		10,00
Crianza de la Casa		18,00
Famos (Crianza)		20,00
Lan (Crianza)	14,00	21,00
Azpilicueta (Crianza)		21,00
David Moreno (Crianza)		21,00
Campillo (Crianza)		25,00
Muga (Crianza)	20,00	30,00

Ciders and Cavas

Solaya Brut (Sparkling natural cider)	15,00
Juvé & Camps Reserva de la Familia	28,00
Raventos I Blanc de Nit Rosé.....	29,00
Quelo cider	4,00
DOP Quelo cider.....	4,70

Due to the processes of preparation of the dishes, it is not possible to exclude the accidental presence of these allergens. (Regulation UE nº 1169/2011)



To ensure that our products are allergen free, please inform our staff

IVA included. Prices on the terrace will be increased by 10%. Tupper and bag 1,50€