



Appetisers

	Half portion	Portion
Grilled vegetables	13,00	19,00
Battered fresh squids	14,00	22,50
Grilled mini scallops with white modena vinegar ..		18,50
Grilled octopus		24,50
Galician style octopus	14,00	23,00
Crispy chicken with mustard, tartar and spicy sauces	10,30	15,00
Homemade Iberian ham croquettes	7,80	13,00
Cod omelette	13,50	19,50
Chorizo in cider	5,00	8,5
Lacon (boiled ham) and boiled potatoes. Specialty.	14,00	20,00
Tortos (Asturian style fried corn bread) with picadillo (minced and spicy chorizo) and fried eggs.	10,50	15,00
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		14,50
Red Sea Scorpion fish cake	8,00	15,00

Charcuterie and Cheeses

Iberian cebo ham (130 grams)	14,00	22,00
Selection of Iberian charcuterie	15,00	24,00
Pablo's Cecina (Dried cured beef meat) with grilled goat cheese	11,00	17,50
Asturian cheeses board	13,00	19,00
Tres Leches de Pria cheese	6,00	8,50
Teyedu Cabrales cheese	7,20	10,00
La Peral cheese with quince paste	6,00	8,50
Campo oro añejo cheese	6,20	8,80



Salads and Starters

	Half portion	Portion
Lettuce, tomato and onion salad	5,00	8,00
Mixed salad	9,50	15,00
Raf tomato and ventresca (tuna belly) salad		18,00
Octopus and prawns' salad	15,00	22,00
Seafood soup		12,00
Asturian fabada (I.G.P. Vegargüelles)	12,00	19,00
Fresh squids in ink	15,50	24,50
Rice with oxtail and wild mushrooms		19,50

Fish

Fried hake or monkfish	15,00	23,00
Hake in cider		25,50
Hake with imitation elvers and prawns		25,50
Hake with sea urchin sauce		25,50
Baked Cod with ratatouille		26,50
Ajoarriero Cod (with garlic, oil and peppers)		26,50
Confit Cod with crispy onion		26,50

Meats

Iberian pork bites with mushrooms cream	14,00	20,00
Beef entrecote		25,00
Grilled sirloin steak		26,00
Sirloin steak with pepper sauce		26,00
Sirloin steak with foie-gras		27,00
Asturian veal Cachopo	14,00	21,00
Mini escalopes with Cabrales (blue cheese) sauce ..	11,00	17,00
Oxtail stewed in red wine		21,00
Lamb chops		23,00
Homemade tripes. Seasonally)	12,00	16,00

Homemade Desserts

	Half portion	Portion
 Rice pudding		5,50
  Flan (crème caramel) with cream		4,20
   Cheesecake with berries sauce		6,70
   Grandma's cake (biscuit and chocolate cake) with vanilla ice cream		6,80
   Nougat cake with melted black chocolate	4,50	7,50
   Chocolate mousse with cream and canutillo		5,50
  Lemon mousse with citrus rind and chocolate		5,50
  Cottage cheese with Boal honey and walnuts.		6,00

White Wines

Picón del Rey (Rueda)	14,00
Naia (Rueda)	18,00
Camiño do Rey (Rías Baixas)	16,00
Paco y Lola (Rías Baixas)	21,00
Mar de Frades (Rías Baixas)	26,00
La Descarga (Cangas de Narcea)	18,00
Moscato	11,00
Condado de Sequeiras (Godello)	17,00

Rosé Wines

Peñascal (Castilla y León)	12,00
Valle Gudin (Tierra de León)	15,50
Enate (Somontano)	17,50

Red Wines

D.O.P. RIBERA DE DUERO

	Half
Cepa Gavilán de Viña Pedrosa (Crianza)	20,00
Protos (Crianza)	27,00
Dehesa de los Canónigos (Crianza)	29,50

D.O.P. RIOJA

Cosechero		9,00
Crianza de la Casa		16,00
Famos (Crianza)		16,00
Lan (Crianza)	12,00	18,00
Azpilicueta (Crianza)		18,00
Campillo (Crianza)		22,00
Muga (Crianza)	18,00	26,00

Ciders and Cavas

Solaya Brut (Sparkling natural cider)	14,00
Juvé & Camps Reserva de la Familia	27,00
Raventos I Blanc de Nit Rosé.....	28,00
Quelo cider	3,70
DOP Quelo cider.....	4,30

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 0,80€