

To Share

Acorn-Fed Iberian Ham served with crystallised bread	26,00€
Asturian Cheese assortment served with quince	15,00€
"Pixín" fish salad served and cider caviar	18,00€
Homemade Tuna salad, "piparra"peppers, red onion and Kikos mayonnaise	9,00€
Iberian Ham croquettes	10,00€
Fried Squid tentacles from Bay served with "Alioli" sauce	17,00€
Black pudding timbal from Matachana, caramelized "Reineta" apple and pinenuts	12,00€
Grilled baby scallops in oil with garlic and parsley	18,00€
Our traditional "Tortilla" spanish potato omelette	9,00€
Fried Eggs with Acorn-Fed Iberian Topside Ham	13,00€
Scrambled Sea Urchin, Green asparagus and bread of corn	15,00€
Crispy Chicken with moustard and Rosemary honey	11,00€
Ruccula salad, "Cabrales" Cheese, Apple and walnuts	11,00€
Tomatoe carpaccio with spring onion and Tuna belly	13,00€
"Cachopo" 1752 (Asturian breaded veal fillet)	26,00€

Prices with VAT included.

Main Courses

Asturcelta dish	12,00€
"Fabada" Bean and pork stew	12,00€
Hake fillet served with clams in cider	21,00€
Confited cube of Cod served with tripes stew	21,00€
"Pitu Caleya" Chicken stew served with potatoes and peppers	17,00€
Iberian Pork cheeks glazed in a red wine sauce	17,00€

Our Pastry Chef Suggestion

Rice pudding served with crystallised caramel	6,00€
Candied egg yolk and meringue milk ice cream	6,00€
Fruit salad with yogurt ice cream	6,00€
Carrot sponge cake with blackcurrant ice cream	6,00€
Apple puff pastry served with double cream	6,00€
Grandmother's pie	6,00€

Prices with VAT included.

Wines

New expression Ciden

POMARINA Sidra Natural	12€
POMA AUREA BRUT NATURE Sidra Espumosa	15€
EMILIO MARTINEZ BRUT NATURE Sidra Brut Nature	21€
VAL D VOIDES Sidra Natural	7€

White Wines

CORIAS VIÑA GRANDIELLA Vino de la Tierra de Cangas. Albarín Blanco	18€
JOSÉ PARIENTE Rueda. Verdejo	19€
MARQUÉS DE RISCAL VERDEJO Rueda. Verdejo	16€
MARQUÉS DE RISCAL SAUVIGNON BLANC Rueda. Sauvignon Blanc	18€
PAZO BOUCIÑA Rías Baixas. Albariño	21€
ABADÍA DE SAN CAMPIO Rías Baixas. Albariño	16€
VIÑA MEIN Ribeiro. Albariño, Loureira, Treixadura	22€
ENATE CHARDONNAY 2-3-4 Somontano. Chardonnay	14€
KERPEN RIESLING Mosela-Alemania. Riesling	16€

Fortified Wines

VALDESPINO MANZANILLA DELICIOSA Manzanilla de Sánlucar. Palomino fino	17€
--	-----

Red Wines

ESCOLINAS Vino de la Tierra de Cangas. Albarín Negro	19€
ANTÍDOTO Ribera del Duero. Tinto Fino	22€
ARZUAGA LA PLANTA Ribera del Duero. Tinto Fino	28€
EMILIO MORO Ribera del Duero. Tinto Fino	25€
MAURO V.T. Castilla y León. Syrah, Tempranillo	34€
LINDES DE REMELLURI Rioja. Garnacha, Graciano, Tempranillo	23€
HERENCIA REMONDO LA MONTESA Rioja. Garnacha, Mazuelo, Tempranillo	21€
MUGA CRIANZA Rioja. Tempranillo, Graciano	25€
MARQUÉS DE RISCAL RESERVA Rioja. Tempranillo, Graciano, Mazuelo	28€
LES COUSINS L'INCONSCIENT Priorat. Cariñena, Garnacha, Merlot, Syrah	19€
PETIT PITTACUM Bierzo. Mencía	15€
HABLA DEL SILENCIO Extremadura. Tempranillo	24€

Rosé Wines

BALTASAR GRACIÁN Catalayud. Garnacha	13€
---	-----

Sparkling Wines

AT ROCA BRUT RESERVA Clásic Penedés. Macabeo, Xarel·lo, Parellada	20€
AT ROCA ROSADO RESERVA Clásic Penedés. Garnacha	21€

Prices with VAT included.