

STARTERS ENTRÉES

- Acorn-fed 100% iberian ham 'Señorío de Montanera' knife cut. Portion. **34€**
- Best asturian cheeses 'Aitor Vega' selection. **22€**
Massimo Rey Silo, Geo de Lazana, Gamonéu del Puerto Gumartini y Cabrales El Teyedu.
- Cantabric anchovies 'Casa Santoña' with Extra Virgin Olive Oil. **27€**
- Anchovies marinated in vinegar with tomato and basil. **19€**
- 'Gilda' of anchovies and Pría Three Milks cheese. **4€**
- Glass bread with tomato. **6€**
- Basket of artisan bread, olives and Extra Virgin Olive Oil. **3,5€ (P.P.)**

SALADS

- Melon with ham and fennel. *In our way.* **16€**
- Ibiza burrata, tomato and strawberry tartar with asturian pesto. **22€ ★**
- Seasonal tomatoes with aromatic herbs and pickle. **16€ ✓**
- North salad. *Asparagus, artichoke, piquillo and pickled onion.* **19€ ✓**
With north tuna. **24€**
- Cesar salad with Gamoneo cheese *live prepared* at the table. **25€ ★**
- Traditional russian salad, *potato salad with tuna and mayonnaise.* **16€**
Special salad, *with smoked trout and truffle oil.* **25€ ★**

STARTERS

- Andalusian cherry gazpacho. **15€ ✓**
- Ibizan prawn capaccio. **24€**
- Potato churros 3 sauces. *Alioli, brava, cabrales cheese.* **15€**
- Beef ham croquettes. **16€**
- Tomato tatin with touch of basil. **19€ ✓ ★**
- Green asparragus kamado made with romesco sauce. **16€ ✓**
- Onions filled with longfin tuna. **22€ ★**
- Fried cantabric octopus with apple and cider vinagrette. **28€ ★**
'Viejo Pescador', best octopus in the world Great Taste Awards.
- 'Piquillo' Peppers filled with Cantabric seafood. **26€**
- Deep fried squid with yuzu mayo. **28€**
- Pelayo truffle pizza. **22€**

BLUEFIN TUNA FROM ALMADRABA

- Tartar with tomato foam. **27€ ★**
- Ceviche with jalapeño foam. **24€**
- Toro carpaccio with Extra Virgin Olive Oil fried upside down. **35€**
- Loin cooked in charcoal kamado. *200 gr.* **30€**
- Belly cooked in charcoal kamado. *200 gr* **45€**

SEAFOOD

- Tasting of all our seafood. *Minimum 2 PP.* **150€/Pers**
- Caviar Amur Beluga. *10 gr.* **48€**
- Oyster *Spéciale Gillardeau N°1.* **9€/unit**
- Mussels in cider sauce. **19€**
- Extra clam from 'Carril'. **35€**
- XXXL Carabinero red prawn, cooked in salt. *125 gr/unit.* **35€/unit**
- Will red shrimp from Ibiza cooked on stones. **7€/unit**
- Red lobster from Ibiza. **185€/kg**
Boiled, grilled, stew or with eggs and chips.
- Blue losbter from Cantabric sea. **120€/kg**
Boiled, grilled, stew or with eggs and chips.

PAELLAS OR RICE & PASTA

- Fish and seafood. **32€**
- Red prawn XXXL from Huelva. **45€ ★**
- Red lobster. **49€**
- Blue lobster. **42€**
- Truffled chicken coquelette. **25€**

Minimum 2 PORTIONS

FISH

- Fish of the day. **S/M**
- Sea bass in a cider *mouselin* gratin. **38€ ★**
- Tuna Meatballs in tomato sauce. **29€**
- Fish stew. **45€ ★**

MEATS

- Beef (*1-1,5 kg aprox*) cooked in charcoal kamado. **95€/kg ★**
- Sirloin cooked in charcoal kamado, with bearnesa sauce. **35€**
- 'Cachopo' cordon bleu made of beef, iberian ham, smooked cheese. (*300 gr.*) **28€**
- Coquelette chicken cooked in charcoal kamado. **22€**
- Sirloin steak tartar 1986. *Live prepared at the table.* **38€ ★**

PASTA

- Fish and seafood parpadelle. **35€ ★**
With lobster. **+ 20€**
- Putanesca parpadelle. **21€**
- Risotto of semoline with truffle sauce. **22€ ★**
- Cannelloni stuffed with wild mushrooms. **28€ ✓**

SIDE DISHES

- French fries. **7€**
- Cold dressed potatoes. **7€**
- Charcoal cooked vegetables. **9€**
- Green salad. **7€**
- Romesco sauce. **4€**
- Bearnesa sauce. **5€**
- Ali-oli sauce. **5€**

TAPAS MENU 38€ P.P.

- Best asturian cheeses 'Aitor Vega' selection.
- Seasonal tomatoes with aromatic herbs and pickle.
- Potato churros 3 sauces.
- Beef ham croquettes.
- Fake truffled semolina risotto.
- Caramelized French toast.

Bread and Extra Virgin Olive Oil are included.
(Wine cellar not included, served to a full table)

ASTURIAN MENU 42€ P.P.

STARTERS:

- Best asturian cheeses 'Aitor Vega' selection.
- Onions filled with longfin tuna.
- Mussels in cider.

MAIN COURSE: - Traditional cachopo.

DESSERT: - Rice pudding.

Cicer 'culete' (glass), bread and Extra Virgin Olive Oil are included. (Wine cellar not included, served to a full table)

CHILDREN

- Penne pomodoro. **14€**
- Gourmet Burger. **18€**
- Chicken nuggets. **14€**

FABES OR VERDINES Minimum 4 PORTIONS

- Asturian. **20€**
- With seafood. **24€**
- With clams. **29€**
- With lobster. **42€**
- Lobster. **38€**