COLD STARTERS

Cecina ahumada. **28€**
smoked cured beef, toasted goat cheese with caramelized onion.

Carpaccio de ternera asturiana. **27€**
beef carpaccio with cheese and hazelnuts.

Foie micuit caser. **30€**
House-made semi-cooked foie gras with apple and chestnuts.

Ensaladilla de bugre y langostinos. **32€**
Our own version of Spanish *ensaladilla*, made with lobster and prawns.

Pastel de cabracho. **22€**
Traditional Asturian fish pâté made with *cabracho*, a local rockfish.

Tabla de quesos asturianos. **20€**
Three cheeses: pasteurized, mild or intense.

SEAFOOD

Ostras al natural Blue Catch. **4,00€/unit**
Natural oysters.

Guiso de llámpares de Cabo Peñas. **24€**
Stewed limpets from Cabo Peñas with ham.

Gamba blanca / Gamba roja. **R**
White prawn / red prawn.

Berberecho / Almejas. **R**
Cockles / clams.

Bugre / Andaricas. **R**
Asturian lobster / spider crabs.

R Please check the prices on the attached recommendations sheet.

HOT STARTERS

Croquetas caseras. **16€**
Daily selection: *compango*, garlic prawns, *cecina*, etc.

Flor de alcachofa confitada. **11€**
Confit artichoke with cured beef shavings and leek cream.

Huevos rotos trufados con patatas. **20€**
Truffled broken eggs with potatoes.

Revuelto de chipirones afogaos. **24€**
Scrambled eggs with baby squid.

SPOON DISHES

Fabada asturiana con su compangu de Nava. **24€**
Asturian bean stew with its classic *compangu* of cured meats.

Fabes con almejes. **26€**
White beans with clams.

Verdinas de Luarca con langostinos y pixín. **26€**
Small green beans from Luarca with prawns and *monkfish*.

Crema de andaricas. **16€**
Creamy soup made with spider crab.

MAIN COURSE

FISH

Pixín asado. **33€/portion**
Roasted *pixín* (monkfish), served for two.

Lomo de mero asado. **36€**
Roasted grouper with vegetables and roasted garlic cream.

Lubina asada. **34€/portion**
Roasted sea bass, served for 2–4 people, prepared in three ways.

Merluza a la sidra. **26€**
Hake cooked with cider.

Fritos de pixín. **26€**
Fried pieces of *pixín* (monkfish) with potatos and green pepper

Fritos de merluza. **26€**
Fried hake, with potatos and green pepper

Nuestra lonja de pescados y mariscos
Our selection of fresh fish and seafood.

R Please check the prices on the attached recommendations sheet.

MEAT

Solomillo al Cabrales. **30€**
Beef tenderloin with Cabrales cheese.

Callos asturianos. **23€**
Asturian-style tripe — small, rich, sticky and gently spicy.

Presa de ibérico de montanera. **28€**
Acorn-fed Iberian pork *presa* with potato cake and sweet cider jus.

Cochinillo confitado. **30€**
Confit suckling pig with apple and *micropisto*.

Mollejas de ternera a la plancha. **27€**
Grilled veal sweetbreads with a touch of smoke, garlic-parsley and potatoes.

DESSERTS

Arroz con leche requemado€. **8€**
Traditional rice pudding with a caramelized top.

Torrija rellena de castaña. **9€**
Spanish-style *french toast* filled with chestnut.

Tarta de queso con frutos rojos. **8€**
Cheesecake with red berries.

Nuestra manzana al plato. **9€**
Our signature apple dessert.

Moscovitas. **14€**
Traditional Asturian almond and chocolate confection.

Helados. **8€**
Ice cream.

Tabla de quesos asturianos. **20€**
Three Asturian cheese assortment.

Cuña de queso individual. **10€**
Individual wedge of cheese.

Acompañe su postre con una copa de nuestras sidras
Pair your dessert with a glass of one of our ciders.

Sidra de Hielo **7€ / glass**
Ice cider.

Sidra con Miel
Natural cider with honey, lightly sparkling and sweet.

Sidra Brut Nature
Dry traditional-method cider.

ASTURIAN CHEESE SELECTION

Cabrales

Quesería El Colladín · Tielve, Cabrales, Asturias
Cow – raw milk. Naturally matured in mountain caves for 2–4 months. The conditions encourage *Penicillium* mould, giving it its blue-green colour and mildly spicy flavour.

Rebollín a la Sidra

Quesería Agrovaldés · La Espina, Salas, Asturias
Cow – pasteurized milk. Cider and milk are mixed during curdling and the cheese is refined with natural cider, combining dairy and buttery character with floral and fruity aromas and an apple finish.

Afuegal'pitu Rojo

Quesería Rebollín · La Espina, Salas, Asturias
Cow – pasteurized milk. Slightly acidic, creamy and fairly dry, with a strong and spicy character from the addition of paprika.

Afuegal'pitu Blanco

Quesería Rebollín · La Espina, Salas, Asturias
Cow – pasteurized milk. Slightly acidic, little or no salt, creamy and fairly dry, with a dense and slightly astringent finish.

Valle Oscuro de Picuriellu

Quesería Picuriellu · Llanes, Asturias
Goat – pasteurized milk. Intense and lively, with marked dairy and rustic goat-milk notes. Softer, sweeter and creamier on the palate, with subtle walnut notes.

Cueva de Llonín

Coop. Quesera Peñamellera · Peñamellera Alta, Asturias
Cow – pasteurized milk. Unctuous and creamy, with clean dairy, herbaceous and high-mountain pasture notes. Its edible rind and texture are reminiscent of Brie or Camembert.

Gamoneu

Quesería Demues · Cangas de Onís, Asturias
Three milks – raw milk. Smoked with oak and chestnut wood and naturally cave-aged, allowing the natural development of moulds.

Tres Leches de Pría Rojo

I. Lácteas Inés Granda · Pría de Llanes, Asturias
Three milks – pasteurized milk. A blend of three milks with cream and goat and sheep whey; gently smoked, aged for at least two months and coloured red by the addition of paprika.

Beyos de Vaca

Quesería Biogeminis · Cuenca alta del Sella, Asturias
Cow – pasteurized milk. Mild and pleasant, slightly acidic and balanced, with a characteristic tang, little butteriness and a persistent finish. Protected Geographical Indication cheese.

Geo de Lazana

Quesería Lazana · Las Regueras, Asturias
Cow – raw milk. Elegant acidity with sweet cream and raw-butter notes, herbaceous and fermentation aromas, and a hazelnut and butter finish. Edible, spicy and bitter rind.

Casín

Quesería La Corte · Caso, Asturias
Cow – raw milk. Considered one of the oldest cheeses in the world. Its distinctive production involves kneading the same curd several times, a technique some specialists link to Neolithic cheesemaking.

Massimo de Rey Silo

Quesería Ernesto Madera · Pravia, Asturias
Cow – raw milk. Aged for more than four months, extremely aromatic and rich in herbal and floral nuances characteristic of local pastures.