



## TO START WITH...

100% Acorn-fed Iberian ham with bread and tomato	28,90
Pickled Santoña anchovies and whitebait on grated tomato	19,30
Potato salad with large prawns	16,90
Home-made croquettes (ham or Cabrales cheese) (10 units)	14,90

## TO FOLLOW...

Baked scallops with shallots and ham	18,50
Truffled free-range egg Spanish omelette	17,90
Spanish Omelette with our traditional tripe stew	16,90
Grilled octopus on a bed of crushed potatoes with olive oil, paprika and egg-free alioli	22,90
Baby-squid from Potera cooked Andalusian-style	15,90
El Gallo Special (Fried eggs on a bed of fries with Iberian ham shavings and Guernika peppers)	18,90

## OUR OCHARD

Mixed salad (a little bit of everything)	9,50
Warm goat 's cheese salad with duck ham and nut vinaigrette	15,90
Peeled tomato salad with Ventresca and extra virgin olive oil	16,90
Grilled confit artichokes (6 units)	17,90

## OUR STEWS

Porcini risotto with white truffle oil	18,50
Asturian bean stew with assorted meats	16,50
Verdinas from Cangas with monkfish and king prawns	19,90
Tineo tripe with sausage	16,90

## FISH

Grilled squid on a bed of potatoes	16,50
Hake stuffed with spider crab and large prawn sauce	25,50
Griddled hake with Bilbao-style sauce and baby eels	24,90
Black belly monkfish Orio-style	24,90
Sea bass "a la espalda" with sauteed vegetables	22,50
Baked fillet of turbot with grilled peppers and our signature dressing	25,50

## OUR MEAT DISHES

Sirloin Steak Tartare	26,00
Grilled entrécote	27,80
Grilled matured upper loin steak (for 2)	48,80
Griddled sirloin steak	25,90
Charbroiled Black Angus burger with fries	16,90
Grilled Iberian pork sirloin with red mojo and Guernica peppers	16,90
Asturian Cachopo with Vidiago cheese and Iberian ham (for 2)	37,90

## DESSERTS

Crepes filled with crème pâtissière	6,90
Raspberry mille-feuille. The best puff pastry with caramel sauce	6,90
Cheesecake with home made berries coulis	6,90
Lemon sorbet with cava	6,90
Season 's fruit	6,90
Ice cream (3 balls)	6,90
Tahitian vainilla, cappuccino, chocolate, bulgarian yoghurt, apple	