



## TO START WITH...

|  |       |
|--|-------|
| 100% Acorn-fed Iberian ham with bread and tomato         | 28,90 |
| Pickled Santoña anchovies and whitebait on grated tomato | 22,00 |
| Potato salad with prawns                                 | 16,90 |
| Home-made croquettes (ham or Cabrales cheese) (10 units) | 14,90 |

## TO FOLLOW...

|   |       |
|---|-------|
| Baked scallops with shallots and ham  | 22,00 |
| Truffled free-range egg Spanish omelette  | 17,90 |
| Spanish Omelette with our traditional tripe stew  | 19,90 |
| Grilled octopus on a bed of crushed potatoes with olive oil, paprika and egg-free alioli          | 25,50 |
| Baby-squid from Potera cooked Andalusian-style  | 18,00 |
| El Gallo Special<br>(Fried eggs on a bed of fries with Iberian ham shavings and Guernika peppers) | 19,90 |

## OUR OCHARD

|   |       |
|---|-------|
| Mixed salad (a little bit of everything)                      | 11,50 |
| Warm goat 's cheese salad with duck ham and nut vinaigrette   | 16,90 |
| Peeled tomato salad with Ventresca and extra virgin olive oil | 17,50 |
| Grilled confit artichokes (6 units)                           | 21,00 |

## OUR STEWS

|  |       |
|--|-------|
| Porcini risotto with white truffle oil             | 19,50 |
| Asturian bean stew with assorted meats             | 18,80 |
| Verdinas from Cangas with monkfish and king prawns | 21,30 |
| Tineo tripe with sausage                           | 18,90 |

## FISH

|  |       |
|--|-------|
| Grilled squid on a bed of potatoes                                     | 18,80 |
| Hake stuffed with spider crab and large prawn sauce                    | 29,50 |
| Griddled hake with Bilbao-style sauce and baby eels                    | 27,50 |
| Black belly monkfish Orio-style  | 27,80 |
| Sea bass "a la espalda" with sauteed vegetables                        | 26,90 |
| Baked fillet of turbot with grilled peppers and our signature dressing | 27,00 |

## OUR MEAT DISHES

|   |       |
|---|-------|
| Sirloin Steak Tartare   | 27,50 |
| Grilled entrécote   | 29,50 |
| Grilled matured upper loin steak (for 2)                        | 59,00 |
| Griddled sirloin steak  | 28,50 |
| Charbroiled Black Angus burger with fries                       | 17,90 |
| Grilled Iberian pork sirloin with red mojo and Guernica peppers | 26,50 |
| Asturian Cachopo with Vidiago cheese and Iberian ham (for 2)    | 42,50 |

## DESSERTS

|   |      |
|---|------|
| Crepes filled with crème pâtissière   | 7,90 |
| Raspberry mille-feuille. The best puff pastry with caramel sauce                          | 7,90 |
| Cheesecake with home made berries coulis  | 7,90 |
| Lemon sorbet with cava  | 6,90 |
| Season 's fruit   | 6,90 |
| Ice cream (3 balls)<br>Tahitian vainilla, cappuccino, chocolate, bulgarian yoghurt, apple | 6,90 |