

COLD STARTERS

ANCHOVIES 00 FROM CANTABRICO with avocado

LOBSTER SALAD

LOBSTER SALPICON

RED TUNA LOIN TARTARE

STEAK TARTAR PREPARED ON THE TABLE

CREAMY FOIE-GRAS with seasonal mushrooms, nuts and butter brioche

PARAGUAS SALAD

TOMATOES WITH ARTISAN BURRATA

HOT STARTERS

SEA URCHIN AU GRATIN

SEA URCHIN CROQUETTES

SCALLOP AU GRATIN

MORELS with foie-gras and truffle

SAUTEED ARTICHOKE

CRAB LASAGNA

ASPARAGUS TEMPURA WITH CRAB

RED PRAWNS ROLL

STEW

ASTURIAN BEAN STEW

ASTURIAN BEAN STEW WITH CLAMS

ASTURIAN BEAN STEW WITH CRAB

ASTURIAN GREEN BEAN STEW WITH PHEASANT

ASTURIAN GREEN BEAN STEW WITH LOBSTER

ARTICHOKE WITH CLAMS

POTATOES WITH PRAWNS

*IVA incluido – VAT included

*Suplemento en terraza 10% - Terrace supplement 10%

RICES

CALEYA PITU RICE

LOBSTER RICE

FISH

FRIED MONKFISH with squid ink

ASTURIAN STYLE MONKFISH with homemade chips

GRILLED SEABASS with artichoke

GRILLED HAKE with crab

HAKE CHEEKS PARAGUAS STYLE

SEA URCHIN, PRAWNS AND FISH STEW

MEAT

OXTAIL MEATBALLS

PELAYO STYLE CACHOPO with piquillo red pepper flower (Oviedo 1950)

GRILLED VEAL TENDERLOIN with black truffle

CONFIT SUCKLING PIG

LAMB SHOULDER with green salad

LACQUERED VEAL SHANK with buttered potato puree

SPECIAL DISHES

GILLARDEAU NATURAL OYSTERS with echalotte or strawberry ceviche

BELUGA CAVIAR with homemade blinis and yogurt biscuit

TRUFFLED CRUNCHY POTATOES

ONION RINGS with egg and truffles

WILD RICE WITH VEGETABLES

*IVA incluido – VAT included

*Suplemento en terraza 10% - Terrace supplement 10%