



## APERITIVES

Campari	6,00€
Fernet Branca	6,00€
Pernod Ricard	6,00€

## Vermouth

Petroni	5,50€
Martini Bianco	5,50€
Martini Rosso	5,50€
Martini Extra Dry	5,50€
Yzaguirre Reserva	6,50€
Perucchi Gran Reserva Rojo	7,50€

## Sherry (glass)

La Bota de Palo Cortado	5,00€
Manzanilla Deliciosa	4,50€
Fino Inocente	4,50€

## Tequila (shot)

Tequila La Revancha Blanco	4,50€
Tequila La Revancha Reposado	5,00€
Tequila Herradura Silver	7,50€
Tequila Casa José Cuervo Platino	12,00€
Tequila Don Julio	6,00€
Still water or Sparkling water	5,00€
Homemade Breads Selection	3,50 €



## TO START WITH...

### Homemade Croquettes

with iberic ham / 16€  
*(Gluten, egg and milk)*

### Roasted Scallops

with verdina bean stew / 24€  
*(Milk and molluscs)*

### El Pulpo Chingón (Octopus)

grilled with tamarind sauce, chile chipotle, spicy onion and guacamole / 21€  
*(Soya and molluscs)*

### Steamed and Grilled Fresh Vegetables

with Parmesan slices and hazel nuts / 18€  
*(Egg, milk and mustard)*

### Pig's Trotters Stew

with cod corns and limpets sauce / 24€  
*(Gluten, molluscs, fish and sulphites)*

### Cured Wagyu / 33€

### 67° Egg

Verdina bean stew  
prawn Carpaccio and citrus fruits / 15€  
*(Egg and milk)*

### Duck Foie – Gras Terrine

With pear chutney and spicy bread 23€  
*(Gluten and sulphites)*

### 100% Asturian “Fabada” Beans Stew

with pork spiced cuts / 18€



## FRESH FISH FROM TAZONES MARKET

### **Cantabrian Roasted Hake from the Hook**

Grilled with limpets sauce/ 28€

*(Fish and crustaceans)*

### **The Catch of the day**

“Lonja de Tazones”

*(Fish and molluscs)*

## MEATS SELECTION

### **The Ox Burger**

with ecologic tomato, mixed lettuce, smoked cheese and red onion / 20€

*(Mustard, sesame, sulphites and gluten)*

### **“Asturcelta” Pork Ribs Wrap**

with “Ahumado de Pría” cheese and guacamole / 21€

*(Gluten and milk)*

### **Premium T-Bone ( Chuletón ) “ Txogitxu “**

Chips and Roasted peppers / 65€/Kg

### **Asturian Red Beef Cut,**

with potatoes gratin and peppers / 29€

*(Milk)*

### **Baby Lamb Shoulder,**

Lettuce, tomato, onion salad and Spanish potato / 31€

*(Milk)*

 DISHES PREPARED WITH INGREDIENTS FROM LOCAL SUPPLIERS

VAT INCLUDED /ALERGIES INFORMATION AT YOUR DISPOSAL



## Puebloastur Menu

### 67°C Egg

Verdina bean stew  
Prawn Carpaccio and citrus fruits  
*(Egg and milk)*

### Hook Hake

Grilled with limpets sauce  
*(Fish and crustaceans)*

### Ox Cheekbone

With Creamed Mushrooms and baby vegetables

### “Rey Silo” Cheese Tiramisu

*(Gluten, egg and milk)*

or

### Caramelized Asturian Rice pudding

*(Milk)*

40€ (wine not included)

45€ (wine included)

(VAT included)


*This menu includes mineral waters and our daily baked breads selection*

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## Local Market Grand Menu

 **Roasted Cauliflower Cream**  
with aromatic herbs and trout caviar  
(Milk)

**Homemade Ham Creamy Croquettes**  
(Gluten, egg and milk)


**Roasted Scallops**  
with curried cauliflower, black truffle and green asparagus  
(Milk and molluscs)


 **PulpoChingón** (octopus)  
with chipotle and tamarind sauce, Pickled onions and guacamole  
(Soya and molluscs)

 **Suckling Pig's trotters stew**  
with cod and barnacles juice  
(Gluten, molluscs, fish and sulphites)

 **The Catch of the day**  
roasted with salicornia juice  
(Fish)

 **Iberian pork**  
With wild mushrooms  
(Milk and sulphites)

 **Hazel nut Soufflé**  
With cinnamon Ice cream  
(Gluten, egg, milk, nut and dried fruits)

 **Hot Chocolate Souffle**  
withhomemade ice cream  
(Gluten, egg, milk, nut and dried fruits)

 **Petits Fours Puebloastur**  
(Gluten, egg, milk and sulfites)

Includes mineral waters and *our daily baked breads selection*

€ 60  
(VAT included)

This menu will be served at full table.

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## HOMEMADE DESSERTS

### Hot Chocolate Souflé

with yogurt ice-cream and coconut / 8€  
*(Gluten, egg, milk, nut and dried fruits)*

### Tiramisu

With local "Rey Silo" cheese / 8€  
*(Gluten, egg and milk)*

### Sweet Orange Cream

with pistachio Financieresponge cake and cane rum / 8€  
*(Gluten, egg, milk, nut and dried fruits)*

### Asturian Rice Pudding

creamy and caramelized / 7€  
*(Milk)*

### Apple Thin Puff Cake

With Bourbonvainilla ice-cream / 8€  
*(Gluten, Egg and milk)*

### Seasonal Fresh Fruit Salad / 12€ *(Milk)*

### FIVE AREAS / FIVE CHEESES / 14€ (Assortement) *(Milk)*

D.O. Cabrales "Cueva Teyedu" / 12€

D.O. Gamoneu del puertu / 12€

D.O. Beyosde vaca / 8€

D.O. Rey Silo rojo / 8€

D.O. Casín dos rabiladas / 8€

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