

APERITIVES

Campari	6,00€
Fernet Branca	6,00€
PernodRicard	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 / 58€/Kg

Asturian Red Beef Cut,

with potatoes gratin and peppers / 29€

(Milk)

Baby Lamb Shoulder,

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

(Milk)

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

Local Market GrandMenu

 **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.

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 Financier sponge 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 Bourbon vanilla 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 Puerto / 12€

D.O. Beyos de vaca / 8€

D.O. Rey Silo rojo / 8€

D.O. Casín dos Rabiladas / 8€