

Timeless Classics

" To Share"

*G.R "5 Jotas" Acorn -Fed Iberian Ham
with Tomato Bread*

39.60€

*Extra Premium Acorn-fed,
Iberian Pork Loin "5 Jotas"*

33.00

Lobster croquettes

29.70 €

*Santoña anchovies in crispy
batter and roasted vegetables*

26.40 €

*Mushroom, foie and egg
yolk "Montadito"*

26.40 €

Seafood

*Barnacles, clams, shrimp, spider crab,
lobster, rock lobster...
the best products from our seas,
depending on the catch*

Starters

*Grilled scallops
and sea lettuce infusion*

29.70 €

*Red mullet shashimi with juice
from its bones*

26.40 €

Bluefun tuna tartare with dashi sauce

33.00 €

*Slow- cooked Iberian pork jowl and
Imperial Black Pearl caviar*

49.50 €

*Grilled squid ink fritters and
squid ink concentrate*

35.20 €

Sand eels in salad s/m€

Lobsters

*Grilled lobster on fresh orange
and saffron pasta*

66.00 €

*Flambeed Cantabrian lobster
and head extract*

77.00 €

*Fresh pasta stuffed with lobster cream
and truffle sauce*

55.00 €

10% VAT included

New seafood specialities

*Braised monkfish in lemon sauce
in its own broth
44,00 €*

*Virrey fish served plain
in its own broth
s/m €*

*Celeiro hake loin, pil-pil
and green sauce
36.30 €*

*Grilled grouper au naturel
49.50 €*

Classic fish dishes from the Real Balneario

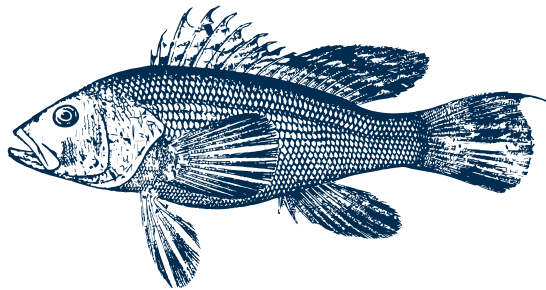
*Seav bass with “Félix Loya”
44.00 €*

*Red mullet with rice, classic Avilés
39.60 €*

*Grilled Cantabrian lobster
99 €/ Kg*

*Grilled Cantabrian lobster or Aonicanana style
165€/Kg*

*Sand eels pil-pil
s/m €*



Meat and stews

Low - temperature beef tenderloin 35.20€

Lactating suckling lamb shoulder with baby potatoes 39.60 €

Double - cooked Mont Royal pigeon with Loire vegetables 44.00 €

Fabada Asturiana con su compango 22.00 €

10% VAT included