

## ENTRANTES

<b>PAPAS “ARRUGÁS”</b> con mayo anticuchera		10
<b>CROQUETAS CASERAS 6 ud</b> de jamón 100 % ibérico de bellota de morcilla, manzana verde y cebolla caramelizada		15
<b>HUEVOS ROTOS DE CORRAL</b> con morcilla asturiana		14
con jamón ibérico		15
con foie y trufa		16
<b>PIPARRAS EN TEMPURA</b> con escamas de sal		10
<b>ZAMBURIÑAS FLAMEADAS 2 ud</b> con muselina de maracuyá - sésamo y quinoa pop		10
<b>GAMBONES A LA GABARDINA 4 ud</b> con salsa acevichada		14
<b>RABAS DEL CANTÁBRICO</b> con alioli de piparras	media 9	16
<b>TORREZNOS ELABORADOS A BAJA TEMPERATURA</b> sobre patatas revolconas	media 10	18
<b>SASHIMI DE VENTRESCA DE ATÚN DE ALMADRABA</b> con ensalada de wakame	media 13	25
<b>TARTAR DE VENTRESCA DE ATÚN DE ALMADRABA</b> perlas de vinagre balsámico y tostas de pan de algas	media 13	25
<b>ANCHOAS DE SANTOÑA 8 ud</b> con tomate rallado y pan cristal		22
<b>JAMÓN 100 % IBÉRICO DE BELLOTA 100 gr</b> con tomate rallado y pan cristal	media 14	26
<b>CURADO DE WAGYU 100 gr</b> con tomate rallado y pan cristal	media 15	28
Servicio de pan		1,5

## DE LA TIERRA

<b>FLORES DE ALCACHOFAS CONFITADAS EN AOVE</b> 2 ud	9
con escamas de sal negra	
<b>ENSALADA DE TOMATE DE TEMPORADA</b>	12
cebolla dulce, piparras y hojas de hierbabuena	
<b>BOLETUS CONFITADOS CON AJETES</b>	15
huevo de codorniz y crujiente de ibéricos	
<b>ENSALADILLA RUSA “A NUESTRA MANERA”</b>	media 10 16
con gambitas cristal	
<b>BURRATA AHUMADA</b>	16
rúcula y emulsión de tomate y albahaca	

## DEL MAR

<b>CHIPIRONES ENCEBOLLADOS</b>	22
un toque de fino de Jerez y tierra negra	
<b>FIDEUÁ MARINERA</b>	22
con alioli de piparras	
<b>CEVICHE DE LUBINA DE ESTERO</b>	24
ají limo ahumado y nidos de plátano verde	
<b>PULPO A LA PARRILLA</b>	24
con crema de choclo	
<b>VERDINAS ASTURIANAS</b>	26
guisadas con carabineros	
<b>BACALAO DE ANZUELO CONFITADO</b>	27
salsa pepitoria y crujiente de pan de algas	

## CARNES

<b>STEAK TARTAR DE VACA MADURADA</b>	24
mantequilla de demiglacé y tostas de pan croissant	
<b>ABANICO IBÉRICO A LA PARRILLA</b>	24
puré de castañas y reducción de vermut	
<b>CARRILLERA IBÉRICA AL CHOCOLATE</b>	24
con crema de zanahoria y jengibre	
<b>MINI CACHOPO DE TERNERA ASTURIANA</b>	26
confitura de pimiento morrón y patatas fritas	
<b>SOLOMILLO DE VACA MADURADA A LA PARRILLA</b>	26
confitura de pimiento morrón y patatas fritas	28
foie y compota de manzana verde	
<b>CHULETÓN DE VACA MADURADA</b> ± 1 kg	58
confitura de pimiento morrón y patatas fritas	

## POSTRES

<b>CHEESECAKE EN COPA</b> con frutos del bosque	7
<b>COULANT DE CHOCOLATE</b> con helado	7
<b>TATIN DE MANZANA</b> con helado de canela	8
<b>TORRIJA DE PAN CROISSANT</b> a la crema de orujo	8
<b>HELADOS ARTESALANES</b> por bola chocolate, vainilla, canela y crema de orujo	3
<b>SORBETES</b> con o sin alcohol hierbabuena, lima o mojito	6
<b>COPA DE VINO DULCE</b> Gatopardo 2022	4

## STARTERS

<b>PAPAS “ARRUGÁS”</b> with anticuchera mayonnaise			10
<b>HOMEMADE CROQUETTES</b> 6 ud with 100 % iberian ham with morcilla, green apple and camarelised onion			15
<b>BROKEN FREE-RANGE EGGS</b> with asturian morcilla			14
with iberian ham			15
with foie grass and black truffle			16
<b>TEMPURA PIPARRA PEPPERS</b> with sea salt flakes			10
<b>FLAMBÉED SCALLOPS</b> 2 ud with passion fruit - sesame mousseline and puffed quinoa			10
<b>TEMPURA PRAWNS</b> 4 ud with ceviche style sauce			14
<b>CANTABRIAN FRIED SQUID STRIPS</b> with piparra peppers alioli sauce	half	9	16
<b>SLOW-COOKED PORK BELLY CRACKLINGS</b> with mashed potatoes	half	10	18
<b>BLUEFIN TUNNA BELLY SASHIMI</b> with wakame salad	half	13	25
<b>BLUEFIN TUNNA BELLY TARTARE</b> with balsamic vinegar pearls and seaweed bread toasts	half	13	25
<b>SANTOÑA ANCHOVIES</b> 8 ud with grated tomato and glass bread toast			22
<b>100 % IBERIAN HAM</b> 100 gr with grated tomato and glass bread toast	half	14	26
<b>CURED WAGYU BEEF</b> 100 gr with grated tomato and glass bread toast	half	15	28
Bread service			1,5

## FROM THE GARDEN

<b>ARTICHOKE FLOWERS CONFIT IN EXTRA VIRGIN OLIVE</b>	2 ud	9
with black sea salt flakes		
<b>SEASONAL TOMATO SALAD</b>		12
with sweet onion, piparra peppers and mint leaves		
<b>CONFIT BOLETUS MUSHROOMS</b>		15
with baby spring onions, quail egg and crispy Iberian ham		
<b>RUSSIAN POTATO SALAD</b>	media 10	16
with white glass shrimps		
<b>SMOKED BURRATA</b>		16
with arugula and tomato - basil emulsion		

## FROM THE SEA

<b>BABY SQUIDS</b>		22
with Jerez wine, braised onion and black soil		
<b>SEAFOOD FIDEUÁ</b>		22
with piparra peppers alioli sauce		
<b>SEA BASS CEVICHE</b>		24
with smoked limo peppers sauce and green banana nests		
<b>GRILLED OCTOPUS</b>		24
with sweet corn cream		
<b>ASTURIAN VERDINA BEANS</b>		26
stewed with scarlet prawns		
<b>WILD CONFIT COD FISH</b>		27
with pepitoria sauce and seaweed bread crisp		

## MEATS

<b>DRY AGED STEAK TARTARE</b>		24
with demiglacé butter and croissant bread		
<b>GRILLED IBERIAN PORK</b>		24
with chestnut cream and red vermouth reduction sauce		
<b>IBERIAN PORK CHEEKS</b>		24
with chocolate and carrot - ginger cream		
<b>ASTURIAN CACHOPO</b>		26
with roasted red pepper jam and french fries		
<b>GRILLED DRY AGED BEEF TENDERLOIN</b>		26
with roasted red pepper jam and french fries		
with foie grass and green apple compote		
<b>DRY AGED BEEF STEAK</b>		58
with roasted red pepper jam and french fries		

## DESSERTS

<b>CHEESECAKE IN A GLASS</b> with mixed berries	7
<b>CHOCOLATE COULANT</b> with ice cream	7
<b>APPLE TATIN</b> with cinnamon ice cream	8
<b>CROISSANT TORRIJA</b> with cream liqueur custard	8
<b>ARTISAN ICE CREMA</b> per scoop chocolate, vanilla, cinnamon and cream liqueur custard	3
<b>SORBETS</b> with or without alcohol mint, lime or mojito	6
<b>GLASS OF SWEET WINE</b> Gatopardo 2022	4