



Menú Semanal

27 DE JULIO AL 2 DE AGOSTO

Mediodías (13:30- 15:30h); Noches (20:00 a 23:00h)

Entrantes

Gazpacho aterciopelado y tar-tar de langostinos

Ensaladilla de pulpo, vieiras y aguachile de tomatillo verde

Pasta con crema de setas

Fabada Asturiana con su compango

Berenjena lacada con Kimchee, miel y curry amarillo 



Principales

Merluza asada, salsa verde y vegetales

Tacos de bonito a nuestra a manera

Arroz meloso de rabo de vaca guisada

Presa de cerdo, graten de patata y pimienta verde

Wok de verduritas de temporada 



Postres

Sopa de té rojo, macedonia de frutas y helado de leche merengada

Texturas de chocolate

Tarta de queso casero

Mousse de limón

Abanico de frutas 



Bodega incluida

Agua KM ZERO, copa de vino

DO Somontano por persona

28€

IVA INCLUIDO

**Menú adaptable para celiacos. Avise al personal de cualquier alergia o intolerancia.



Weekly Menu

FROM 27th OF JULY TO 2th AUGUST

Lunch (1.30 pm – 3.30 pm); Dinner (9 pm – 11 pm)

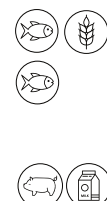
Starters

- Velvety gazpacho with king prawn tartar
- Octopus and scallop potato salad with green tomatillo aguachile
- Traditional Asturian bean stew with its classic accompaniments
- Pasta with mushroom cream sauce
- Glazed eggplant with kimchi, honey and yellow curry 



Main Courses

- Roasted hake with green sauce and vegetables
- Bonito tuna tacos, cooked in our own style
- Creamy rice with breised oxtail
- Pork shoulder cut with potatp gratin and green pepper sauce
- Seasonal vegetable stir-fry wok 



Desserts

- Red tea soup, fruit salad and cinnamon-lemon spiced milk ice cream
- Chocolate textures
- Homemade cheesecake
- Lemon mousse
- Fruit assortment 



Drinks included

- KM ZERO water, a glass of wine
- Somontano DO wine per person

28€

VAT INCLUDED

**Menu adaptable for guests with celiac disease. Please inform staff of any allergies or intolerances.

