



Menú Semanal

DEL 7 AL 13 DE SEPTIEMBRE

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

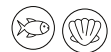
Entrantes

Ensalada de quesos Asturianos
Pasta con crema de setas y trufa
Fabada Asturiana



Principales

Merluza asada, gazpachuelo y patata asada
Arroz meloso con cordero
Huevo frito con guiso de callos
Entrecote de ternera TRASACAR con patatas fritas +8,50€



Postres

Arroz con leche
Tarta de queso
Abanico de frutas 



Bodega incluida

Agua KM ZERO, copa de vino
DO Somontano por persona

28€

IVA INCLUIDO

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



Weekly Menu

FROM 7th TO 13th SEPTEMBER

Lunch (1.30 pm – 3.30 pm); Dinner (8 pm – 11 pm)

Starters

- Asturian Cheese Salad
- Pasta with Mushroom and Truffle Cream Sauce
- Traditional Asturian Bean Stew



Main Courses

- Roasted Hake with Gazpachuelo and Baked Potato
- Creamy Rice with Lamb
- Fried egg with tripe stew
- TRASACAR beef entrecote with french fries +8,50€**



Desserts

- Rice Pudding
- Homemade Cheesecake
- 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.