




















# MENU

## STARTERS & SALADS

ALERGENS

Artichokes with Iberian Ham.....	22 €	
Nachos with guacamole .....	18 €	
Gamonéu Cheese Board Dried and Sweet Fruits.....	20 €	 
Iberian Ham Table .....	26 €	
Vegetable Lasagna.....	20 €	
Tomato Tasting .....	18 €	
Asturian Mixed Salad .....	18€	   
Pickled Pitu Salad .....	19 €	
Potatoes with Gamonéu Sauce .....	13 €	
Monkfish and prawn skewer .....	22 €	  






## MEAT

Beef Steak with Garnish .....	27 €	
Stewed Beef Cheeks .....	24 €	
Veal Tail Mayo .....	25 €	
Cachopo .....	24 €	  
Escalopines in Cabrales .....	22 €	  

## FISH

Hake Sidra .....	24 €	 
Grilled Salmon with Sauteed Vegetables .....	25 €	
Cod with Tomato and Ratatouille .....	22 €	
Scallops .....	20 €	 

## BURGERS





Senior Cow Burger .....	20 €	  
Beef Red Meat, Crispy Bacon, Old Mustard, Avocado, Tomato, Arugula and Gamonéu Cheese		
Iberian Pork Burger .....	20 €	 
Iberian Pork Meat, Peppers, Caramelized Onion, Crispy Ham and Beyos Cream Cheese		

## HOMEMADE DESSERTS

Caramelized Rice Pudding .....	8 €	
Apple Tatin .....	8 €	 
Chocolate Mousse.....	8 €	 
Chocolate Brownie .....	8 €	  
Cheesecake .....	8 €	  

VAT included

All our dishes may contain traces of allergens.

 Sulfur Dioxide and Sulphites  
 Lupins  
 Soy  
 Mollusks

 Gluten  
 Crustaceans  
 Eggs  
 Fish  
 Peanuts

 Dairy  
 Nuts  
 Celery  
 Mustard  
 Sesame