

Entrantes frios

Ensalada de tomates Cherry, aguacate y queso fresco <i>Leafy green salad with fresh cheese and avocado</i>	16
Ensalada de queso de cabra con membrillo <i>Goat cheese salad with quince</i>	16,5
Esqueixada de bacalao <i>Marinated cod and tomato salad, 'esqueixada'</i>	21
Xato de la casa <i>'Xató' - a rich salad with curled endives, desalted cod, olives and anchovies, served with the traditional 'Xató' dressing</i>	18
Anchoas del Cantábrico 00 <i>Cantabrian anchovies (sold individually)</i>	2,7
Pimientos asados del Bierzo con ventresca <i>Roasted sweet peppers from the Bierzo with tuna belly</i>	18
Tomate rosa de Barbastro con ventresca <i>Tomato and tuna belly</i>	17,5
Virutas de foie a la sal con mermelada de higos <i>Shaving of goose foie</i>	22,5
Melón/piña con jamón de Bellota <i>Fresh melon or pineapple with jabugo cured ham.</i>	18
Gazpacho Andaluz <i>Andalusian cold tomato soup</i>	9,5

RECOMENDADOS *Featured Dishes*



Embutidos y quesos artesanos

Entremés del Bierzo	21
<i>Selection of cold meats from the Bierzo</i>	
Ración de jamón de bellota cortado a cuchillo	29
<i>Acorn-fed Iberian ham from Guijuelo, hand-sliced</i>	
Ración de chorizo de León picante	18
<i>Spicy Bierzo pork sausage</i>	
Ración de cecina contra de vaca de León con virutas de queso curado	22
<i>Air dried and smoked beef with shaving of aged cheese</i>	
Ración de queso de León con almendras	18
<i>Aged Manchego sheep's milk cheese.</i>	
Ración de lomo de bellota ibérico	19,5
<i>Iberian pork loin</i>	

Pan de cristal con tomate 2.5
Traditional Catalan tomato bread

Entrantes calientes

Caldo gallego (por temporada)	9
<i>Hearty Galician stew</i>	
Espárragos trigueros con jamón de bellota	18
<i>Wild asparagus with acorn-fed ham</i>	
Buñuelos de bacalao caseros	17
<i>Salt cod fritters</i>	
Racion de pimientos del padrón fritos	13
<i>Sautéed Padrón green peppers</i>	
Gulas al ajillo	15
<i>Baby eels "gulas" sautéed with garlic</i>	
Caracoles del Bierzo en salsa	17
<i>Spicy snails</i>	
Capricho del Bierzo, queso de cabra gratinado con mermelada de pimientos.	16
<i>Goats cheese with sweet red pepper jam and toasted raisin bread</i>	

Revoltillo de patata, huevo y gulas <i>Soft cooked scrambled eggs with potatoes and baby eels, 'gulas'</i>	18
Revoltillo de cecina con pimientos asados <i>Scrambled eggs with beef ham and peppers</i>	17
Huevos rotos con jamón de Bellota <i>Fried eggs with iberian ham</i>	16,5
Huevos rotos con chorizo del Bierzo <i>Fried eggs with "chorizo" (red spicy sausage)</i>	16,5
Morcilla de Leon Matachana <i>Blood sausage from león for spreading on bread</i>	17,5
Espaguetis a la carbonara <i>Spaguettis with carbonara sauce</i>	11
Tempura de verduras con soja <i>Vegetable tempura with soy sauce</i>	17
Parrillada de verduras con salsa romesco <i>Grilled vegetables with romesco and salt</i>	16
Morcilla de Burgos <i>Black pudding (sausage made from pigs blood and rice)</i>	16

Arroces

(Mínimo 2 personas/All rice dishes require a minimum of 2 orders)

Paella marinera <i>Rice with shellfish and vegetables</i>	44
Arroz caldoso con bogavante <i>Rice in lobster broth</i>	51
Arroz negro con almejas <i>Black rice with clams</i>	44

Pescados

Merluza a la gallega <i>Galician style hake (sautéed with potatoes, garlic and peas)</i>	26
Tronco de merluza con verduritas <i>Steamed hake fillet, served with baby vegetables</i>	26
Lenguado plancha / meunière <i>Sole prepared grilled or à la meunière</i>	28
Gambas al ajillo <i>Garlic prawns</i>	26
Bacalao a la muselina de ajo <i>Cod served in a rich, creamy garlic sauce</i>	26
Bacalao a “la Llauna” <i>Traditional Catalan dish of oven-cooked cod (and white fava beans)</i>	26
Bacalao a la marinera <i>Cod served in a seafood and white wine sauce</i>	26
Sepia a la plancha <i>Grilled cuttlefish with garlic and parsley</i>	18
Calamares a la andaluza <i>Fried floured calamari</i>	21
Pulpo “a feira” <i>Galician octopus served on a bed of boiled potatoes, seasoned with rock salt and paprika (a classic Iberian dish)</i>	26
Cazuela de pulpo con almejas <i>Traditional Galician Octopus and Clam Casserole</i>	23
Rodaballo a la donostiarra <i>Fresh turbot fillet, Donostia-style - gently sautéed with garlic, chili, and olive oil</i>	35
Salmon horneado al pesto / plancha <i>Fresh salmon fillet - oven-baked with pesto, served with green asparagus; or grilled, served with vegetables</i>	21

Carnes

Solomillo de ternera gallega <i>Grilled sirloin steak</i>	29
Solomillo de ternera con foie con salsa trufada <i>Grilled sirloin steak with foie gras and truffle sauce</i>	34
Steak tartar de solomillo cortado a cuchillo <i>Hand-cut beef tenderloin Steak Tartare</i>	32
Entrecot de ternera gallega <i>Veal entrecôte</i>	26
Chuletón de ternera gallega 1.100Kg <i>Galician 'chuleton' (similar to rib eye, but more. substantial), served with chargrilled Padrón peppers</i>	48
Costillas de cordero <i>Chargrilled rack of lamb (ribs)</i>	26
Costillas de cabrito lechal a la milanese <i>Kid (baby) goat ribs served (dipped in breadcrumbs and lightly fried)</i>	28
Cochinillo al horno <i>Baked suckling pig</i>	28
Espaldita de cabrito al horno <i>Roast kid (shoulder or leg)</i>	29
Rabo de toro guisado al vino tinto <i>Stewed Oxtail</i>	21
Cordero al horno a baja temperatura <i>1/2 Roast leg of lamb</i>	25
Manitas de cerdo guisadas con caracoles <i>Pigs feet with snails</i>	21
Callos caseros <i>Home style cooked tripe</i>	18

Salsas

Salsa roquefort <i>Roquefort sauce</i>	3
Salsa pimienta verde <i>Green pepper sauce</i>	3

Conejo guisado con caracoles del Bierzo	19
<i>Wild rabbit with snails</i>	
$\frac{1}{2}$ Pollo a la plancha	18
<i>Grilled chicken ($\frac{1}{2}$)</i>	
$\frac{1}{2}$ Conejo a la plancha	18
<i>Chargrilled rabbit ($\frac{1}{2}$) served with "ali oli" garlic mayonnaise</i>	
Botillo del Bierzo (por encargo mínimo 2 personas)	48
<i>"Botillo del Bierzo" A speciality casserole dish from the El Bierzo region, comprising of meat-stuffed pork intestines (require a minimum of 2 orders)</i>	
Lacón con cachelos y grelos	17,5
<i>Galician gammon served with Galician style potatoes and turnip greens</i>	
Platillo de butifarra con alubias	18
<i>A plate of catalan pork sausage and beans</i>	
Libritos de lomo	18
<i>Pork fillet stuffed with cheese</i>	

Postres

Castañas del Bierzo en almíbar <i>El Bierzo style chestnuts in light syrup</i>	8
Tarta de Santiago con "meus amores" <i>Traditional almond tart, 'Tarta de Santiago', served with a shot of sweet 'Meus amores' dessert wine</i>	6,5
Cerezas en aguardiente <i>Cherries steeped in 'aguardiente' (Galician liquor, similar to Orujo or moonshine - not for the lighthearted!)</i>	7
Pudding casero con nata <i>Spanish 'pudding' - similar to bread pudding</i>	6,5
Flan de huevo casero <i>Caramel custard</i>	5,5
Profiteroles con chocolate <i>Chocolate profiteroles (sweet puff pastries stuffed with whipped cream and covered in chocolate)</i>	8
Tarta de queso Tetilla D.O.P con membrillo casera <i>Classic homemade cheesecake</i>	8
Trufas de chocolate artesanas <i>Handcrafted chocolate truffles</i>	8
Crema de limón con castañas <i>Lemon mousse and chestnuts</i>	7
Café Irlandes <i>Irish coffee (hot coffee and whiskey, topped with double cream)</i>	8
Crema Catalana <i>Catalan 'crème brûlée'</i>	6
Crema catalana con piña / fresones <i>Flame-scorched catalan 'crème brûlée' with pineapple or wild strawberries</i>	7
Tarta Larpeira con chocolate caliente <i>Larpeira (sponge with anise) and hot chocolat</i>	8
"Mel i matò" <i>Soft goats cheese drizzled with honey, 'mel i mató' (A classic Catalan dessert)</i>	7
Fresones con nata <i>Strawberries and cream.</i>	7,5
Piña natural <i>Pineapple (serving of fresh fruit)</i>	7