

STARTERS

Assorted Asturian cheeses	15,00€
Taco mex with smoked cod, guacamole and pico de gallo	4,50€
Selected Iberian cured ham Castro Gonzalez (hand cut)	19,00€
Asturian-style tripes with French fries	12,00€
Grilled sea scallops seasoned with fried garlic and pepper	17,00€
Home-made cured ham croquettes (12 units)	10,50€
Grilled octopus with ali oli sauce	19,00€
Fried octopus with corn totopos and chipotle sauce	19,50€
Anchovies in olive oil "Don Bocarte" special selection (8 units)	16,00€
Fried squids	14,00€
Sautéed squids in onion, shiitake mushrooms and teriyaki sauce	18,00€
Tortos (fried cornbread) topped with caramelized onion, apple compote and Cabrales cheese	11,00€
Astur-mex cornbread (3 assorted pieces: topped with chicken in mole sauce, cochinita pibil and the third one with minced chorizo and Cabrales cheese)	12,00€
Torto (1 unit) topped with duck confit, goat cheese and Kalamata olive jam	6,00€
Suckling lamb sweetbreads (fried)	16,50€
Marinated loins of sardines with Piquillo peppers cream and wakame	14,50€

SALADS

Pickled free range chicken with confit boletus and Gamoneo cheese vinagrette	12,00€
Prawns with verdinas hummus, chili mayonnaise and citric vinagrette	13,50€
Mixed salad	12,00€
Mango, tomato, fresh goat cheese and selected light meat tuna in olive oil	13,00€

STEWES AND RICES

Fabada (Asturian-beans stew)	15,00€
Rice with free-range chicken	16,00€
Stewed snails (traditional family recipe)	17,00€

*The rice is for two people minimum and the price is per portion. It's made in a paella and the cooking takes about 20 minutes.

FISH

Cod fillet with pill pill sauce	18,50€
Cod fillet with cecina (cured beef meat), Gamoneo cheese and leeks sauce	18,50€
Grilled tuna belly with braised onion and peppers and teriyaki sauce	15,50€
Squids stewed in their own ink with plain rice	20,00€

**Our daily fish, consult suggestions.*

MEATS

Roasted leg of suckling lamb with salad	21,00€
Grilled veal entrecôte (400 grs. Approx.) (Asturian origin certified)	20,00€
Grilled veal sirloin (200 grs. Approx.) (Asturian origin certified)	22,00€
"Cachopo" (Two beef steaks stuffed with cecina, Gamoneo cheese, piquillo peppers and mushrooms)	24,00€
"Casa Marisa" hamburger (250 gr. of beef meat, "tortos", goat's cheese, bacon, grilled onion, tomato, lettuce and Cabrales cheese sauce)	14,00€
Grilled Iberian pork "pluma" (200 grs.) with steamed vegetables and mango sauce	21,00€
Artichokes stuffed with stewed beef tail on a base of truffled potato cream	19,00€
Iberian pork "pluma" (200 grs.) with steamed vegetables and mango sauce	

DESSERTS

Fried milk pudding (flavoured with cinnamon and lemon) and vanilla ice cream	4,00€
Lemon meringue ice cream dessert with crumbled puff pastry	5,50€
Caramelized rice pudding	5,00€
Cheese cake	5,00€
Cheese and walnuts mousse with honey	5,00€
Brownie with vanilla ice cream	5,50€
Caramelized apple compote with ricota cheese ice cream	5,50€
Chocolate coulant with orange ice cream	5,50€
"Borrachines" with meringue milk ice cream (family recipe)	5,50€
Lemon ice cream flavoured with rosemary	5,00€
Fresh cheese (from "Cudaña" cattle farm) with apple jelly	5,00€
Gamoneo cheese with apple jelly	9,50€
Cabrales cheese with apple jelly	9,50€