

## Cold entrées

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1. Seasonal salad	€6.50
2. Goat's cheese salad	€10.50
3. Grilled vegetable medallions served with anchovies	€9.50
4. Mediterranean salad with avocado	€ 7.50
5. Smoked salmon mini-rolls with asparagus from Navarra	€11.00
6. Tomato confit served with tuna belly and spring onion	€7.00
7. Xató de Vilanova fish salad	€10.50
8. Rocket salad with finely-grated parmesan cheese and nuts	€10.50
9. Melon or pineapple with ham	€11.00
10. Catalan shredded salt cod salad	€11.00
11. Finely shredded foie with Modena vinegar reduction	€16.00
12. Bierzo red peppers	€10.50
13. Finely-sliced Iberian cured ham from free-range acorn-fed pigs	€24.00
14. Bierzo chorizo spicy pork sausage	€12.00
15. Finely-sliced salted smoked beef from León	€16.00
16. Cheese from León	€14.00
17. Cantabrian anchovies (per anchovy).	€ 2.00
18. Selection of typical Bierzo appetizers	€14.00
19. Toasted Coca bread with tomato	€2.00

## Hot entrées

20. Puffed pastry stuffed with courgette, onion confit and Brie cheese	€9.00
21. Vegetables fried in batter served with soya sauce	€10.50
22. Selection of freshly grilled vegetables with Romesco sauce and Maldon salt	€10.50
23. Wild asparagus with cured ham made from free-range acorn-fed pigs	€11.00
24. Piquillo peppers with cod casserole stuffing	€9.50
25. Broken-yolk fried eggs with Leon spicy pork sausage or cured ham	€14.00
26. Padron peppers	€8.00
27. Spaghetti carbonara	€7.00
28. Scrambled eggs with young garlic, small prawns and salted smoked beef from Leon	€11.00
29. Sautéed fresh mushrooms served with foie	€10.00
30. Baby broad beans with imitation baby eels or cured ham	€12.00
31. Capricho del Bierzo, with goat cheese gratiné, red pepper marmalade and raisin bread	€12.00
32. Galician broth	€6.00
33. Bierzo snails a la Llauna	€14.00
34. Bierzo snails in sauce	€14.00

## Rice dishes (minimum two people)

35. Thick lobster and rice broth	€38.00
36. Thick prawn and baby squid rice broth	€32.00
37. Seafood paella	€36.00
38. Black rice with clams	€32.00
39. Rice with vegetables and cod	€32.00
40. Rice with cuttlefish and seared garlic	€30.00
41. Seafood <i>fideuá</i> with noodles	€36.00
42. Black fideo pasta with mussels	€36.00

# Meat dishes

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1. Duck magret al Oporto	€16.00
2. Pigs´ trotters with snails	€16.00
3. Ribs of kid a la Milanese	€18.00
4. 1/2 loin of roast lamb	€16.00
5. Crispy roast suckling pig	€18.00
6. Loin of kid a la Segoviana	€22.00
7. Catalan pork sausage, kidney beans and snails	€14.00
8. Shoulder ham with potatoes and turnip tops	€14.00
9. Sirloin steak	€22.00
10. Entrecote of Galician veal	€17.00
11. T-bone steak with Padron peppers	€26.00
12. Entrecote of ox	€18.00
13. Charcoal-grilled lamb ribs	€18.00
14. 1/2 charcoal-grilled rabbit	€14.00
15. 1/2 fried chicken cooked in a sauce	€12.00
16. Selection of grilled meats (minimum 2 people)	€28.00
17. Catalan pork sausage from Lleida	€12.00
18. Steak tartar	€24.00
19. Tripe from Bierzo	€10.50

*(Not all the meat dishes can be charcoal-grilled)*

**Supplementary charge for sauce: €2.50**

- Roquefort sauce
- Green pepper sauce
- Oporto sauce

# Fish

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1. Hake a la Gallega	€18.00
2. Hake with vegetables	€18.00
3. Sea bream and seafood stew	€16.00
4. Sole either grilled or served with an almond sauce	€20.00
5. Angler fish a la Marinera	€26.00
6. Charcoal-grilled salmon	€18.00
7. Grilled shallow-water baby squid	€14.00
8. Prawns in garlic	€18.00
9. Octopus a la Gallega	€16.00
10. Baby cuttlefish served Andalusian style	€16.00
11. Steamed mussels	€11.00
12. Clams a la Marinera	€16.00
13. Grilled cuttlefish	€14.00
14. Red tuna tartare	€24.00
15. Selection of grilled fish (minimum 2 people)	€36.00

## Codfish

16. Codfish a la Llauna	€18.00
17. Codfish served with a garlic sauce topping	€18.00
18. Codfish a la Marinera	€18.00
19. Codfish and cuttlefish casserole	€18.00
20. Codfish served with Ajada sauce and grilled vegetables al <i>Papi</i>	€18.00
21. Grilled codfish with Romesco sauce and wild asparagus	€18.00
22. Codfish served in a creamy almond sauce	€18.00

# Desserts

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1. Bierzo chestnuts in syrup	€6.00
2. <i>Meus amores</i> Santiago cake	€5.00
3. Cherries in Aguardiente liquor	€5.00
4. House pudding with cream	€4.00
5. Homemade crème caramel	€4.00
6. Profiteroles with chocolate	€6.00
7. Mató cheese drizzled with honey	€6.00
8. Strawberries and cream	€5.00
9. Fresh pineapple	€5.00
10. Freshly-squeezed orange juice	€3.50
11. Lemon mousse with chestnuts	€6.00
12. Irish coffee	€6.50
13. Junket cake with honey	€4.50
14. Catalan crème brûlée	€4.50
15. Catalan crème brûlée with toasted pineapple	€5.50
16. Catalan crème brûlée with toasted strawberries	€5.50
17. Cheese served with quince jelly	€5.00

# **Red wines**

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## **Rioja red wines**

- Luis Cañas Crianza	€18.50
- Luis Cañas Selección de la Familia Reserva	€32.00
- Glorioso Crianza	€16.00
- Glorioso Crianza Magnum 1,5L	€32.00
- Glorioso Reserva	€24.00
- Marqués de Caceres Crianza	€17.00
- Marqués de Caceres Reserva	€26.00
- Ramon Bilbao Crianza	€18.00
- Marqués de Riscal Reserva	€28.00
- Marqués de la Concordia Crianza	€16.50
- Marqués de la Concordia Reserva	€21.50

## **Bierzo red wines**

- Prada Atope Crianza	€17.00
- Bembibre Dominio de Tares	€34.00
- Jarabe Almazcara Majara	€24.00
- Tilenus Crianza	€19.00
- Cepas Viejas	€22.00
- Cuatro Pasos Mencia	€19.00

## **Ribera del Duero red wines**

- Protos Crianza	€24.00
- Viña Mayor Roble	€22.00
- Pago de capellanes Crianza	€31.00
- Cair Crianza	€28.00
- Mauro	€44.00
- Vega-Sicilia Valbuena 5	€128.00

## **Catalan red wines**

- Terrícola de Montsant	€19.50
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## **Red wines**

- Lambrusco	€11.00
- Red wine sangria	€14.00

# **White wines**

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## **Catalan white wines**

- Viña Sol Torres €14.00
- Pescador €14.00

## **Bierzo white wines**

- Blanco Prada Atope Godello €16.00
- Mara Martín Godello €14.50
- Abad Dom Bueno Godello €14.50

## **Albariño white wines**

- Gran Fabian Albariño €17.00
- Sin Palabras €22.00
- Finca Garabelos €26.00

## **Verdejo white wines**

- Jose Pariente Verdejo €19.50

## **Rosé wines**

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- Rosado Prada Atope €14.50
- Torres de Casta €14.00
- Cresta Rosa €12.00
- Gran Feudo Navarra €12.00
- Lambrusco €11.00
- Excellence de Marqués de Cáceres €15.00

## **Sparkling wines and champagne**

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- Juve y Camps Gran Familia €24.00
- J. Murt Brut Nature €16.00
- Muguet Brut €16.00
- Gramona Imperial €26.00
- Zuviria Brut Nature €17.00
- Castelloig Brut Nature €18.00
- Moët & Chandon €64.00
- Sparkling wine sangria €15.00