



*Allow us to show you the flavour of our earth and sea*



## OUR SALADS

La Peral cheese salad with pippin apple compote, walnuts and sunflower sedes, topped with cristal bread toasts 17,00 €



Greek salad with feta cheese, walnuts and pomegranate in vinaigrette 16,00 €



Salmon salad marinated in our kitchens with pineapple and mango with dill and yogurt dressing 18,00 €



Mar Azul tomato salad with hojiblanca oil and mesclun sprouts 13,00 €



Northern tuna belly salad 18,00 €



## FRESH SUMMER BITES

Iberian ham 26,00 €

Pedral octopus salad with vinaigrette 19,00 €



Seasonal tuna tartar with wacamole flavored with sesame oil and truffle 20,00 €



Salmon marinated in our kitchens in spiced salt, wakame salad and roasted tomato petals 19,00 €



Anchovies from Santoña with piquillo pepper jam and Idiazabal cheese cream 18,00 €



Russian salad with prawns and their spikes 17,00 €



.....

VAT included.

## OUR TRADITIONALS ON FIRE

Crispy grilled octopus with garlic alioli and steamed potato



22,00 €

Fried fresh squid with citrus mayonnaise



20,00 €

Fried black monkfish Roman style with tartar sauce



22,00 €

Creamy Iberian ham croquettes



12,00 €

Monkfish and prawn meatballs accompanied by mustard and honey sauce



18,00 €

Clams a la marinara



21,00 €



.....

VAT included.

## OUR RICE

Rice with lobster



SM (Según mercado)

Special seafood paella



44,00 € (2 raciones)

Rice with fine clams



20,00 €

## SPOON

Fabada Asturiana and compago from the region

18,00 €

Fabes with clams



24,00 €

Seafood cream



15,00 €








\*(The rice dishes Will be by strict order before 13:30 noon)



.....

VAT included.

## FISH AND SEAFOOD FROM THE RIBADESELLA FISH MARKET

Trunk of hake from the Ondarresa skewer	28,00 €
	
Grilled hake fillet with clams	28,00 €
	
Grilled hake loin	26,00 €
	
Grilled wild sea bass with Bilbao sauce	28,00 €
	
Roasted wild turbot with garlic sauce	28,00 €
	
Pyrenean-style roasted yellow trout	17,00 €
	
Low-temperature cod on ajada and paprika parmentier	24,00 €
	

\*(Ask our meter for the fresh fish and seafood of the day direct from our boats)











*We have a variety off fish sushi from the market (bonito, salmon, sea bass, red mullet, etc.). Sushi types are maki and nigiri.*



.....

VAT included.














## MEATS

Grilled beef tenderloin with vegetables and potatoes	24,00 €
Beef tenderloin with soft cheese from our mountains  	28,00 €
Tacos de solomillo de ternera salteados en wok agridulces   	22,00 €
Premium beef tenderloin with roasted peppers	28,00 €
Beef entrecote with three peppers  	28,00 €
Shoulder of suckling lamb D.O.P. roasted only in its juice at low temperature 	22,00 €
Iberian pork with three pepper sauce and cream of roasted red peppers, cherry tomato and padrón peppers  	24,00 €



.....  
VAT included.

## DESSERTS

Baked cheesecake	6,00 €
 	
Rice with milk	5,50 €
  	
Flan cut with ecological eggs from the village	5,00 €
 	
Holy Rock	8,00 €
  	
Mille-feuille of the house	7,00 €
  	
Special cakes	6,00 €
Artisan ice cream	5,00 €



.....  
VAT included.

## CHILD ´S MENU

Neapolitan spaghetti



9,00 €

White rice with tomato

5,50 €

Milanese escalope with potatoes



12,00 €

Chicken Nuggets with potatoes



12,00 €

Roman hake diced



12,00 €



.....  
VAT included.