

APPETIZERS

Liquid oyster salad with sea fruits; vegetable and citrus flavours **14€ / portion**

Lobster and seafood bisquette **15€ / unit**

Green apple, marinated sardine and Pria cheese gazpacho. **12 / per unit.**

Tuna steak tartar with foie, corn and tomato ice cream **24€/ portion**

Sweet spider crab with cod tripe (sweet jalapeño and citrus flavours) **16€ / unit**

Asturian fabada Ribadesella style **18€ / portion**

Lobster ceviche with toasted pork paws **32€ / portion**

Smoked sardine and algae coca **12€ / unit**

RICE

Creamy rice with squid and tiger prawn and King Silo emulsion **29€ / portion**

false mushroom and truffle risotto, cauliflower marrow, field and sea asparagus (tres leches de Pría). **32€ / portion**

Oyster risotto with ginger and celery cream **30€ / portion**

FISH

Roasted Pixin, acidified squid juice and essence of crayfish **32€**

Fried hake with snow peas and ginger cream **29,50€**

Rollo de atún, jugo de tomate, kimchi y vegetales marinos **26€**

Fish of the day **A/M**

MEAT

Roast pigeon in rosemary butter, mole poblano and vanilla physalis **30€**

Royal Xaldu lamb, mushrooms and tender shoots **29€**

Asturian sirloin on cassava embers, casin and vegetables **32€**

DESSERTS

Hot Apple tart with vanilla cream and cinamon ice cream **8,50€**

Warm chocolate cake and it`s ice cream **8,50€**

Rice puddin brulee **8,50€**

Taramundi mousse with beetroots and Rosemary ice cream **8,50€**

Bread and oil service 4.50€ / pax.

All prices are inclusive of VAT.

ARBIDEL MENU

Smoked, sardines and seaweed (textured vegetables, caviar and Gamonéu) toasted coke.

Lobster and seafood bisque.

False risotto of mushroom and truffle, cauliflower marrow, field and sea asparagus (three milks of Pría).

Tuna roll, tomato juice, kimchi and sea vegetables.

Veal mellow, cabbage juice and celeriac

Taramundi sponge, honey and walnut nougat, beetroot snow, rosemary ice

Choco-pan-hazelnuts, crystallised rosemary oil.

Price 58 € / pax

drinks and bread not included

Pairing option 27 € / pax

*The tasting menu is served for the entire table

JAIME UZ MENU

Liquid oyster salad with sea fruits

Lobster and seafood bisquette

Steak tartar of bonito, foie, corn and iced tomato.

Spider crab steak, cod tripe, Iberian dewlap (jalapeño and citrus).

False mushroom and truffle risotto, cauliflower marrow, country and sea asparagus (tres leches de Pría).

Fried hake with snow peas and creamy ginger.

Tuna roll, tomato juice, kimchi and sea vegetables.

Beef mellow, cabbage juice and celeriac.

Roast pigeon in rosemary butter and mole poblano and physalis a la vainilla.

Spongy Taramundi, honey and walnut nougat, beetroot snow, rosemary ice.

Choco-pan-hazelnuts, crystallised rosemary oil.

Translated with www.DeepL.com/Translator (free version)

Price **90€ / pax**

drink and bread not included

Pairing Option **40€ / pax**


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