

2017 Menu



Emigration to America is one of the most important historical events of this region. The "indianos" in their travels they approached both continents generating a multicolor culture that also reached the gastronomy. Worth these dishes as a tribute to all those on both sides who were able to convert the wide sea on a bridge.

Hors d'oeuvres:

"Ibérico" cured ham "Maximiliano Jabugo"	22,50
Serrano smoked ham "Casalba"	15,00
Ham will be served with bread smeared with tomato and extra virgin olive oil	
"Ibérico" cured tenderloin	20,00
Our selection of asturian cheeses: Vidiago "La Collera"; goat cheese with cranberries "Tierra de Tineo"; "Bedón" goat cheese; "Geo de Lazana"; Three milks of "Pría" and "Cabrales" blue cheese "El Teyedu"	16,00
Fish "cabracho" pate	12,00
Homemade croquettes	11,00
Cantabrian fried calamari	16,50
Octopus salad	18,00
Shrimp cocktail "Acapulco"	14,50
Tempura from the sea and the vegetable garden	14,00
Smoked salt cod with "salmorejo" sauce	12,00
"Parroquinas" Cantabrian small sardines with garlic or fried with ham	12,00
"San Vicente" clams sailor's style	20,00
Corn bread with "Mole poblano"	12,50



From the orchard:

Asparagus of Navarra "El Escolar" extra five fruits	14,00
White tuna fish salad	14,00
Sardines and tomatoe salad	12,00
Tomato slices with Llanes "Ballota" anchovies and "Bedón" fresh cheese Bedón	14,00
Warm salad of the chef "Ángel Fernández"	14,00
Baked vegetables with "Vidiago" melted cheese	12,50
Pods (green beans) sauteed with ham and tomato	12,00
Season's vegetable casserole	10,90
Artichokes "El Escolar" with clams	18,00
Leeks wiht bechamel and melted cheese	12,00

"Fabes" asturian beans:



All our "fabes" have been selected for their quality and are certified by the Regulatory Board Protected Geographical Indication "Faba" Asturiana

Authentic asturian beans "Fabada" casserole	8,50
Beans with clams casserole	9,00
"Verdinas" Ardisana valley style casserole	9,00
Authentic asturian beans "Fabada"	14,00
Beans with clams	15,50
"Verdinas" Ardisana valley style	15,00

Rice y pasta

Prices per serving, at least two servings service. All our rice requires about 20-30 minutes. We recommend ordering a hors d'oeuvres to make more pleasant the wait.

Rice with vegetables	14,00
Rice with "free range" chicken	15,00
Rice saylor's style	18,00
Rice with lobster (on request)	24,00
Spaghetti Don Paco: garlic ham, mushrooms and prawns	12,00

From the sea

Hake fish and prawns "Cachopo" Don Paco	18,50
Hake fish in clams sauce	22,00
Hake fish in cider sauce	21,50
Baked sea bass on potato background	28,00
Cod fillets "Trasacar" veracruzana style	20,00
Our seasonal dishes of tuna fish:	
Tuna fish roll	14,00
White tuna fish llanes style	17,00
Baked tuna belly (price per serving, at least two servings)	15,00

From our valleys and mountains



All our meats are certified by the Regulatory Board Asturian Beef Protected Geographical Indication and can be accompanied by Cabrales sauce

Beef sirloin stake 24,00

Beef entrecot 21,00

Sirloin escalopes in sherry sauce 19,50

Don Paco beef "cachopo": dried meat, Vidiago cheese, peppers and asparagus with mushroom sauce 18,00



sirloin tacos Mexican style 16,00

Chef's Burger: burguesa gourmet 100% asturian beef 10,00

"Ibérico" pork "carrilleras" in Pedro Ximenez sauce 14,00



"Iberico" pork ribs uncle "Manolo" 18,00

"Ibérico" pork sirloin in mustard sauce 17,00

Lamb "Mollejas" asturian style 16,00

Confit du canard 16,00

"Free range" roast chicken 18,00



The most traditional and classic dishes of the Convent:

Pig's trotters 12,50

Tripes casserole asturian style 14,00

Our homemade sweet course

Rice pudding (cold)	5,50
"Turrón" nougat cake	5,00
Almond pie	5,50
Apple pie	5,00
Pudding	5,00
"Revuelta" artisan ice cream: cream, lemon, yogurt and pineapple	4,00

We have a menu of allergens available to our customers

All prices including Tax

Bread service	1,00
Everyday	
Gourmet menu	34,00
Executive menu	20,00
Special asturian beans casserole menu	18,00
Kids menu	8,00