

HOT STARTERS

ROASTED PEPPERS	17
Grilled with Egg Yolk and Garlic	 
FOIE PINTXOS	12 or 24
Grilled & Apple Toast with PX (1 or 2 ud.)	  
OXTAIL MEATBALLS WITH MUSHROOMS	28
With its Sauce & Mashed Potatoes with EVOO (4 ud.)	   
SCALLOPS WITH URCHIN CAVIAR	20
Chopped Scallops, Sea Urchin Caviar, Cream & Grilled Cheese (2 ud.)	   

OUR TRADITIONAL STEWS

ASTURIAN BEAN STEW "FABADA"	18
Home Grown Beans, Black pudding, "Chorizo", Pork Shoulder & "Sabadiego" (price per person)	   
BEANS WITH CLAMS	18
Home Grown beans, Clams & Basque Chili Peppers (price per person)	    
POTATOES WITH LANGOUSTINE	15
With Seafood Broth & Basque Chili Peppers (price per person)	    
FREE RANGE ROOSTER RICE	21
With mushrooms, green beans & Sabadiego (price per person, minimum 2 persons)	 

EXTRAS

EXTRA GARNISH	4,5
Fresh lettuces salad, Padron Peppers, Mashed Potatoes with EVOO, French Fries	
EXTRA SAUCE	4
Malaga Virgen, Cabrales Cheese, Pepper	

GRILL

GRILLED OCTOPUS	34
With "Fabada" Sauce and Peppers	
MONKFISH "PIXÍN"	43
With Garlic, Chilli Pepper and Parsley	  
WILD SEA BASS	35
With Garlic, Chilli Pepper and Parsley	  
TENDERLOIN STEAK	35
National Veal Yearling (12-15 months)	
TENDERLOIN STEAK MEDALLION	35
With two sauces, Malaga Virgen & Mustard with Morels	   
ASTURIAN YEARLING TENDERLOIN	68
For 2 Persons (400gr)	
GRILLED MARINATED COQUELET	22
Marinated with citrus	
IBERINA PREY	29
From Valle de los Pedroches	
MATURED COW RIBEYE	59
Minimum Aged 30 days	
SUCKLING LAMB CHOPS	34
	 

ROASTED

SUCKLING LAMB	35
(Shoulder)	
SUCKLING PIG	32
(Leg)	
COD	30
With Andalusian Ratatouille & Basil Cream	  



All our plates may contain traces
 Bread and Aperitif: 3,90 - 10 % VAT included (price per person)

SELECTION

FRENCH OYSTER KOI N^a2 6,5
Natural or Mignonette (ud.)

OYSTER KOI N2 14
With Oscietra caviar

ASTURIAN CHEESE ASSORTMENT 18
Cabrales, Gamoneu, La Peral, 3 Leches de Pria (120gr)

ASSORTMENT OF ANDALUSIAN CHEESES 20
Torta de Argudo, semi-matured Payoya goat's cheese, Olavidia from Quesos y Besos, and Doña Casilda's matured cheese with wheat bran (120g)

CURED SHEEP CHEESE 19
"Manchego", Raisins & Walnuts (150gr)

IBERIAN ACORN-FED PORK HAM 32
(100gr)

SALADS AND RAW FOODS

Serve your dish with 10 gr of Escioteira caviar 25

“EL HIGUERÓN” SALAD 18
Salad 21 day Lettuce, Red Onion, Boiled Egg “Mollet”, Tomatoes, White Asparagus, Leek, Piquillo Pepper, Tuna & Cider Vinaigrette

SPIDER CRAB MOUSSE 19
Au Gratin Our Classic with Spider Crab & Sea Crab from Ouveñana's region

RUSSIAN SALAD 17
With EVOO Mayonnaise, & Tuna Belly

TOMATO SALAD 18,5
With Smoked Red Tuna Belly

TENDERLOIN STEAK TARTARE 26
With pickles and crunchy potatoes

SPICY RED TUNA 29
Tartare with Fried free-range Egg, Yakiniiku and Kimchi

OSCIETRA CAVIAR TASTING (30gr) 82
Served with the usual accompaniments: blinis, sour cream, pickles and poached egg foam

THE PASTRY CHEF

RICE PUDDING 11
Asturian Traditional Style

"FLORENTINA" CHEESECAKE 11
With Biscuit Base, Light Cream Cheese & Caramel Sauce

FIG MOUSSE 11
With Milk Cream & Berries

PISTACHIO CAKE 11
With Salted Toffee and Raw Sheep's Milk Ice Cream

CHOCOLATE BROWNIE 11
With Walnuts, Vanilla Ice Cream & Chocolate Sauce

ICE CREAMS 11
Vanilla, Chocolate, Nougat, Strawberry, Cream, Lemon

LEMON SORBET 11
With Cava

SEASONAL FRUITS 8
Pineapple, Melon...

SWEET WINE

ASTURIAS 38
Sidra de Hielo Valverán (37,5 cl)

CASTILLA LEÓN 5
Menade Sauvignon Blanc Dulce (glass)
V Dulce de Invierno (glass) 9

NAVARRA 36
Chivite Col. 125 Vend.Tardía '18 (37,5cl)

MÁLAGA Y SIERRAS DE MÁLAGA 6
PX Reserva de la Familia (glass)
Jarel (glass) 8

TOKAJI 79
Oremus 5 Puttonyos '13 (50 cl)

OPORTO 8
Niepoort LBV (glass)