THE PASTRY CHEF

Seasonal Fruits (Pineapple, Melon…)	8
Rice Pudding *(Asturian-style caramelized)*	11
Brownie Chocolate *(With Nuts, Vanilla Ice Cream and Hot Chocolate Sauce)*	11
Fig Mousse	11
"Florentina" Cheesecake *(With Maria Cookie Base, Light Cheese Cream and Caramel Sauce)*	11
Pistachio Cake *(With Salted Toffee and Raw Sheep's Milk Ice Cream)*	11
Lemon Sorbet with Cava	11
Ice Cream *(Vanilla, Chocolate, Nougat, Strawberry, Cream)*	
1 Scoop	5
2 Scoops	8,5
3 Scoops	11

ALTRAMUCES · APIO · CACAHUETES · CRUSTÁCEOS · FRUTOS DE CÁSCARA · CONTIENE GLUTEN · GRANOS DE SÉSAMO · HUEVOS · LÁCTEOS · MOSTAZA · MOLUSCOS · PESCADO · SOJA · DIÓXIDO DE AZUFRE Y SULFITOS

All our dishes may contain traces

Bread 1,40€ - 10 % - VAT Included (price per person)

SELECTION

	½	Portion
Asturian Cheese Assortment *(Gamoneu, 3 Leches de Pria, La Peral, Cabrales, (120gr))*		18
Assortment of Andalusian Cheeses *(Torta de Argudo, Queso de Cabra Payoya semicurado, Olavidia de Quesos y Besos, y curado con salvado de trigo de Doña Casilda (120gr))*		20
Cured Sheep Cheese	11,5 (75gr)	19 (150gr)
Iberian Acorn-Fed Pork Ham	19 (50gr)	32 (100gr)
French KOI nº2 Oyster *Natural or Mignonette (Und)*		6,5
French KOI nº2 Oyster *with Oscietra Caviar (Und)*		14

RAW AND SALADS

"El Higuerón" Salad *(21 day Lettuce, Red Onion, Boiled Egg "Mollet", Tomatoes, White Asparagus, Leek, Piquillo Pepper, Tuna & Cider Vinaigrette)*		18
Russian Salad *(With EVOO Mayonnaise, & Tuna Belly)*	11	17
Tomato Salad *(With Smoked Red Tuna Belly)*		18,5
Beef Tenderloin Steak Tartare *(With Pickles and Crunchy Potatoes)*		26
Spicy Red Tuna Tartare *(With fried free-range egg, Yakiniku and Kimchi)*		29
Oscietra Caviar Tasting with Traditional garnishes *(blinis, sour cream, pickles, and grated egg white and yolk)*		82 (30gr)
Add Oscietra Caviar to Your Dish		25 (10gr)

ON THE BAR

Daily Special "Platín"…. (ask for the platin of the day from Tuesday to Friday)	12,5
"Platín" of "Fabada", Beans with Clams and Potatoes with Langoustine (from Tuesday to Sunday)	12,5

EL HIGUERÓN RESTAURANTE

FROM THE HOUSE

Gildas (anchovies or anchovies in vinegar, ud.)		4,5
Tortilla Skewer		5,5

STARTERS

	½	Portion
Pan-Seared Foie Gras (& Apple Toast with PX)		12
Cabrales Cheese Pie Gratin	8	13
Spider Crab Mousse au Gratin	12	19
Anchovies in Vinegar Focaccia (With avocado and grated tomato)	11	18
Iberian Ham Croquettes (€/ud)		2,5/ud
Breaded Hake Loins		20
Mini Burguers (2 ud.) (Iberica Bacon, Cream Cheese, Caramelized Onion)		19
Txistorra Vasca (Basque Sausage with "Padron" Peppers)		14
Oxtail Meatballs with Mushrooms with its Sauce & Mashed Potatoes with EVOO (4 ud.)	17 (2ud.)	28 (4ud.)
Scallops with Urchin Caviar Chopped Scallops, Sea Urchin Caviar, Cream & Grilled Cheese	12 (1 ud.)	20 (2 ud.)
Our Signature Garlic Chicken		19

FROM THE FARMYARD

Betanzos Style Traditional Omelette	18
Asturian Sausage, Homemade French Fries & Eggs	16
Iberian Ham, Homemade French Fries & Eggs	19

Bread 1,40€ - 10 % - VAT Included (price per person)

OUR TRADITIONAL STEWS

Asturian Bean Stew "Fabada" *(Home Grown Beans, Black pudding, "Chorizo" & Pork Shoulder)*	18
Beans with Clams *(Home Grown beans, Clams & Basque Chili Peppers)*	18
Potatoes with Langoustine *(With Seafood Broth & Basque Chili Peppers)*	15
Free range rooster rice *with mushrooms, green beans & Sabadiego (Price per person, mínimun 2 pax)*	21

GRILL

Grilled Octopus (with "Fabada" Sauce and Peppers)	34
Monkfish "Pixín" (with garlic, chilli pepper and parsley)	43
Wild Sea Bass (with garlic, chilli pepper and parsley)	35
Grilled Marinated Coquelet *(marinated with citrus)*	22
Iberian Prey	29
Suckling Lamb Chops *(from Zamora)*	34
Tenderloin Steak *(National Veal Yearling (12-15 months))*	35
Tenderloin Steak Medallion *(with two sauces, Malaga Virgen & Mustard with Morels)*	35
Asturian Yearling Tenderloin *(400gr)*	68
Matured Cow Ribeye *Minimum Aged 30 days*	57

Extra Garnish – Fresh lettuce salad – Padron Peppers – Mashed Potatoes with EVOO – French Fries – Vegetables	4,5
Extra Sauce – Malaga Virgen, Cabrales Cheese, Pepper	4

Bread 1,40€ - 10 % - VAT Included (price per person)

EL HIGUERÓN RESTAURANTE