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

LUPIN · CELERY · PEANUTS · CRUSTACEANS · NUTS · CONTAINS GLUTEN · SESAME SEEDS · EGGS · DAIRY · MUSTARD · MOLLUSCS · FISH · SOY · SULPHITES AND SULPHUR DIOXIDE

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

SELECTION

FRENCH OYSTER KOI Nª2 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 Esciotera 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 Ouviñana'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, Yakiniku 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
Sidra de Hielo Valverán (37,5 cl) 38

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

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

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

TOKAJI
Oremus 5 Puttonyos ´13 (50 cl) 79

OPORTO
Niepoort LBV (glass) 8