

STARTERS

Potatoes with Cabrales cheese sauce, aioli, or spicy.....	8,00 €
Potatoes with three sauces	12,00 €
Chorizo cooked in cider	10,00 €
Scrambled eggs with mushrooms, prawns & garlic sprouts.....	16,00 €
Scrambled eggs with sea urchins.....	17,00 €
Fried eggs with Iberian ham.....	16,00 €
Home-made Iberian ham croquettes	15,00 €
Clams à la marinière.....	25,00 €
Clams from the griddle.....	25,00 €
Fried squid (fresh).....	22,00 €
Smoked meat slices with goat's cheese	23,00 €
Fried baby squid	17,00 €
Stewed baby squid	17,00 €
Griddled baby squid	19,00 €
stuffed baby squid in ink	22,00 €
Deep-fried hake morsels	24,00 €
Deep-fried monkfish morsels	22,00 €
Sardine with Iberian ham.....	15,00 €
Stuffed sardine	18,00 €
Garlic prawns	22,00 €
Griddled king-prawn	22,00 €
Iberian ham	22,00 €
Assorted Iberian cold meats & sausage.....	22,00 €
Mince with mushrooms & Cabrales sauce.....	14,00 €
Rock-fish pâté	16,00 €
Octopus with prawns & clams (2 persons. Speciality).....	26,00 €
Octopus Galician style, with boiled potatoes or griddled	23,00 €
Grilled octopus.....	24,00 €
Mussels à la marinière, cider or vinaigrette.....	15,00 €
Asturian calfence (Only seasonally).....	19,00 €
Seafood soup	15,00 €
Asturian Fabada.....	17,00 €

SALADS

Smoked meat slices & goat cheese salads	22,00 €
Chicken salad in Caesar sauce	18,00 €
Rainbow salad.....	15,00 €
Lettuce, tomato & onion salad.....	10,00 €



SEAFOOD COMBOS

Fish & shellfish stew (min. 2 persons)

(Lobster, crayfish, king prawns, clams,
velvet crabs & rock fish)..... 48,00 € per pers.

Shellfish stew (min. 2 persons)

(Lobster, crayfish, king prawns, clams,
velvet crabs & rock fish)..... 52,00 € per pers.

Mixed grill (min. 2 persons)

(velvet crab, clam, razor clams, 6 prawns,
6 crayfish + 2 fish of the day)..... 50,00 € per pers.

Mixed shellfish grill (min. 2 persons)

(lobster, velvet crab, clam, razor clams,
6 prawns, 6 crayfish)..... 60,00 € per pers.

RICE DISHES

(Minimum 2 persons)

Rice with lobster 36,00 € per pers.

Rice with clams & porcini mushrooms 28,00 € per pers.

Shellfish paella 32,00 € per pers.

FISH & SHELLFISH

Grilled hake 24,00 € per pers.

Hake stewed..... 22,00 € per pers.

Hake in cider 24,00 € per pers.

Grilled monkfish..... 26,00 € per pers.

Lobstered monkfish..... 28,00 € per pers.

Sea-bass, grilled, baked -- € per pers.

Black bream, grilled, with garlic..... 23,00 € per pers.

Grilled codfish, with ratatouille 28,00 € per pers.

Alfonsino red bream -- € per pers.

Sea-bream..... -- € per pers.

King crab, locally caught (to order) -- €

Lobster, locally caught (to order) -- €

Scallops, grilled..... 23,00 €

Velvet crab, boiled or grilled 6,00 €

Grilled razor clams 24,00 €

Limpet in sauce..... 18,00 €

MEAT

<i>Rib eye steak in mushroom sauce</i>	25,00 €
<i>Sirloin steak, from the griddle or with pepper</i>	25,00 €
<i>Barbecue style chicken.....</i>	15,00 €
<i>Garlic chicken</i>	16,00 €
<i>Rump cap.....</i>	24,00 €
<i>Lamb chops</i>	20,00 €
<i>Shoulder of lamb</i>	30,00 €
<i>Roast lamb</i>	30,00 €
<i>Escalopes in Cabrales cheese or pepper sauce.....</i>	18,00 €
<i>Grilled rabbit</i>	16,00 €
<i>beef steak.....</i>	16,00 €

CACHOPOS

(Cachopo: a breaded double schnitzel with ham & cheese filling)

House special

(Iberian ham, cheese & piquillo peppers)

2-3 persons 30,00 €

Roquefort cachopo

(Iberian ham, roquefort cheese & piquillo peppers)

2-3 persons 30,00 €

Gorgonzola cachopo

(Iberian ham, gorgonzola cheese & piquillo peppers)

2-3 persons 32,00 €

Cachopo with dried beef slices & goat's cheese 32,00 €

Supplement for mushroom sauce..... 2,00 €

GRILL

<i>T-bone steak</i>	35,00 € Kg.
<i>Angus entrecôte</i>	30,00 € (350 grs.)
<i>1/2 pork ribs</i>	12,00 €
<i>Pork ribs</i>	20,00 €
<i>Creole sausage</i>	10,00 €
<i>Matachana blood sausage.....</i>	10,00 €
<i>Angus skirt steak</i>	18,00 €
<i>Iberian secret</i>	20,00 €
<i>Iberian pork shoulder butt</i>	20,00 €



CHEESES

<i>Manchego pure sheep's cheese</i>	14,00 €
<i>Manchego pure sheep's cheese 1/2 portion</i>	7,50 €
<i>Cabrales</i>	14,00 €
<i>Cabrales 1/2 portion</i>	9,00 €
<i>La Peral</i>	14,00 €
<i>La Peral 1/2 portion</i>	9,00 €
<i>Asturian cheese platter</i>	18,00 €

DESSERTS

<i>Chocolate charlotte cake</i>	5,50 €
<i>Homemade cheese cake</i>	6,50 €
<i>Cake of the house (Grandma's cake)</i>	5,50 €
<i>Tiramisú</i>	7,00 €
<i>Three chocolates</i>	6,50 €
<i>Homemade crème caramel</i>	5,50 €
<i>Rice pudding</i>	6,50 €
<i>La Ibense choc-ice</i>	4,00 €
<i>Banana split (to share)</i>	6,00 €
<i>Pyjama (crème caramel, peach, pineapple, 3 scoops of ice-cream, & cream)</i>	6,00 €
<i>Sacher chocolate cake with strawberry ice-cream</i>	6,50 €
<i>Chocolate fondant with vanilla ice-cream</i>	5,50 €
<i>Pancakes with apple compote filling and cream</i>	7,00 €
<i>Tub of ice cream</i>	3,50 €



WINE LIST

Rioja wines

<i>Ramón Bilbao</i>	20,00 €
<i>Solar Viejo crianza</i>	17,00 €
<i>Marqués del Puerto crianza</i>	20,00 €
<i>Conde del Real Agrado crianza</i>	18,00 €
<i>Piérola crianza</i>	20,00 €
<i>LAN</i>	20,00 €

Ribera del Duero wines

<i>Torrederos Roble</i>	16,00 €
<i>Traslascuestas Roble</i>	17,00 €
<i>Valdubon crianza</i>	20,00 €
<i>Torrederos crianza</i>	20,00 €
<i>Vino cosechero</i>	13,00 €
<i>Zarzuela selección</i>	23,00 €
<i>Peñafiel edición limitada</i>	35,00 €

White wines

<i>Mancera Rueda</i>	16,00 €
<i>Godello</i>	20,00 €
<i>Moscato</i>	20,00 €
<i>Vionta Albariño</i>	21,00 €
<i>Dionisos Albariño</i>	21,00 €
<i>Gran Bazán Albariño</i>	27,00 €
<i>Santiago Ruíz</i>	27,00 €
<i>Ribeiro turbio</i>	15,00 €

Rosé wines

<i>Rosado de Navarra</i>	17,00 €
<i>Prieto Picudo</i>	17,00 €
<i>Real Agrado</i>	19,00 €
<i>Homenaje</i>	19,00 €
<i>Finca Valdemoya tempranillo</i>	17,00 €

Cavas

<i>Brut Barroco Reserva</i>	24,00 €
<i>Brut Rigol</i>	20,00 €
<i>Brut "1551"</i>	18,00 €
<i>Sidra D.O. Pomarina</i>	17,00 €



SIDRERIA PARRILLA
MIRAVALLS

GRILL

For 2 persons

36€

Rib
Creole sausage
Chicken
Secret (special cut of pork)
Churrasco (grilled fillet steak)

MIXED GRILL

For 2/3 persons

48€

Rib
Creole sausage
Churrasco (grilled fillet steak)
Rump cap of beef
Matachana blood sausage
Secret (special cut of pork)
Chicken

RED MEAT GRILL

For 3/4 persons

64€

Beef steak
Entrecôte
Rump cap of beef
Sirloin steak

HOUSE SPECIAL

Para 3/4 personas

66€

Chops
Angus rump cap
Beef entrecôte
Sirloin steak
Iberian pork shoulder butt
Iberian secret (special cut of pork)



MENU FOR ESPICHAS

(Celebrations & Parties)

STARTERS

COLD HORS D'OEUVRES

Chorizo, cured loin slices, spicy sausage slices

HOT HORS D'OEUVRES

Iberian ham croquettes, battered prawns & fried squidlets

MAIN DISH

Chorizo, creole sausage, pork rib, grilled chicken, churrasco, Iberian pork secret

ASSORTED DESSERTS

**RIOJA WINE, CIDER,
BEER OR WATER**



Tell us which menu you prefer and we will give you
a quote with no commitment

TEL. 985 086 616

LIST OF ALLERGENS



EGGS



CELERY



CONTAINS GLUTEN



NUTS



SESAME SEEDS



CRUSTACEANS



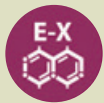
FISH



SOYA



MUSTARD



SULPHUR DIOXIDE
& SULFITES



MOLLUSCS



PEANUTS



DAIRY



LUPIN BEANS

Establishment with information available on allergies and food intolerances. If you require information about the ingredients of our dishes, ask our staff. Thank you.