



“Best experiences  
are lived under a palm tree”



## House Signatures

### Volcanic Bone Marrow Steak Tartare

Our signature steak tartare, finished tableside with roasted bone marrow essence. A rich fusion of textures designed for mixing and spreading. 24

### Fried Calamari Brìoché (with Citrus Pipette)

Soft brìoché filled with crispy fried squid, served with a light sauce and a citrus pipette to enhance the flavour. 19

## To start

### Acorn-Fed Iberian Ham (100 g)

Hand-carved Iberian ham served with crispy artisan bread. 24

### Crispy Artichokes with Iberian Pork & Truffle Mayonnaise

Golden-fried artichoke hearts topped with Iberian pork jowl and truffle mayonnaise. 19

### Leek and Prawn Terrine with Cava Hollandaise

A delicate vegetable and seafood terrine, lightly glazed with cava hollandaise sauce. 15

### Crispy Prawn Skewers (6 pcs.)

Golden-fried prawns served with smooth Parmesan cream. 17

### Indiano Croquettes (6 pcs.)

Creamy croquettes filled with Iberian ham or Asturian 'La Peral' blue cheese. 14

### Padrón Peppers

Traditional Spanish green peppers -some spicy, some mild- finished with flaky salt and Parmesan. 12

### Grilled Queen Scallops with Garlic Dressing

Grilled queen scallops served with traditional garlic and paprika dressing. 19

### Northern Bite (per piece)

Toasted brìoché with premium 00 anchovy over smoked Asturian butter. 5

## Starters

### Confit Cod Salad

Flaked confit cod served over fresh avocado, tomato and papaya tartare. 17

### Asturian Tomato Salad with Cantabrian Tuna Belly

Seasonal tomatoes paired with premium tuna belly from the Cantabrian Sea. 16

### Apple & Cider 'Ajoblanco'

Chilled almond soup with Asturian cider and diced tart apple. 15

### Prawn Russian Salad with Trout Roe

Our refined version with piparra pepper mayonnaise and trout roe. 13

Allergen menu available. Please ask our staff.  
Prices in € (VAT included)



Fig.7 Stamen of *Zamia muricata*



Fig.10 U

RAVE

Fig.9 Carpel of same bearing 2 Ovules



## Meat dishes

### Beef Tenderloin with Fole Gras & 'Pedro Ximénez'

Beef medallion served with sautéed boletus mushrooms, crispy sweet potato, seared foie gras and 'Pedro Ximénez' reduction. 27

### Grilled Iberian Pork (Presa)

Premium Iberian pork served with potato and bacon cake and a delicate corn sauce. 21

### Red Wine Braised Beef Cheek

Slow-cooked until meltingly tender, served with creamy sweet potato purée and cassava chips. 20

### Pressed Milk-Fed Lamb

Tender pressed lamb served with smooth purée and microgreens. 19

## From the sea

### Roasted Monkfish Loin with Truffled Potato

Served over truffled potato parmentier with Iberian pancetta. 24

### 53º Slow-Cooked Cod with Biscayan Sauce

Perfectly cooked cod served with traditional red pepper Biscayan sauce. 21

### Traditional Tuna Stew 'Grandmother's Style' (Seasonal)

A classic northern tuna stew prepared following the house traditional recipe. 20

## From the heart of Asturias (House Classics)

### Asturian Cachopo

Crispy breaded Asturian veal embracing Iberian ham and a molten cheese heart that spills at first cut. Served with fries. 24

### Traditional Asturian Fabada

Grandmother's traditional recipe, served with its compango (chorizo, blood sausage and pork belly). 21

### Creamy Rice with Monkfish and Scallops

Rice cooked in a rich seafood stew sauce. 20

### Free-Range Chicken Cannelloni

Filled with slow-cooked farm chicken, tomato chutney and truffle béchamel. 18

### Stuffed Onions with Braised Beef Cheek

Slow-cooked onions filled with red wine braised beef cheek. 18

Allergen menu available. Please ask our staff.  
Prices in € (VAT included)

## Our Asturian cheeses

### Tasting Board

4 Varieties. 15

6 Varieties. 18

8 Varieties. 20

### Selection of Asturian Cheeses (per piece)

Ask about availability. 8/9

## Desserts

### La Palmera

Cookie crumble base with dark chocolate mousse and ice cream. 7

### Caramelised Brioche with Nougat Ice Cream

Served with artisan nougat ice cream. 7

### Afuega'l Pitu Cheesecake

Creamy cheesecake made with traditional Asturian Afuega'l Pitu cheese. 7

### Warm Chocolate Lava Cake

Freshly baked chocolate coulant served with vanilla ice cream. 7

### White Chocolate & Cheese Mille-Feuille

Crispy pastry layers with white chocolate and cheese cream, served with raspberry ice cream. 7

### Traditional Asturian Rice Pudding

Creamy rice pudding with caramelised sugar crust. 7

Bread service: €1.50 per guest.

Allergen menu available. Please ask our staff.

Prices in € (VAT included)



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Abrona

Fig.9 Carpel of same bearing 2 Ovules

