

La Esquina
ASADOR-SIDRERÍA

GRUPO DE RESTAURACIÓN
LA MAQUINA
EST  1982

Ask, if required, information about allergens

Delights

to share

Iberian acorn ham	1/2 P. 15,50	P. 27,00
Crispy toasted bread with tomato and virgin olive oil		3,30
Russian salad	1/2 P. 7,50	P. 10,50
Homemade creamy croquettes of Iberian ham	1/2 P. 7,00	P. 11,40
Homemade creamy croquettes of red prawn	1/2 P. 7,00	P. 11,40
Fried black sausage with red peppers		9,90
Oviedo style tripe	1/2 P. 9,50	P. 15,40
Salted anchovies with virgin olive oil		2,150
Galician clams marinière <small>Slightly spicy</small>		20,50
Grilled octopus		22,00
Grilled baby squid in garlic		16,50
Fried fresh anchovies with iberian ham		14,80
Fried monkfish into pieces		20,50
"Changurro". 100% Cantabrian spider-crab meat		20,00


Free range eggs

fried and omelette

Fried eggs with french fries and Iberian ham	15,50
Cod omelette. Well for one or also for two	9,90
Mushrooms with egg and truffle	14,50


Salads and Vegetables

fresh, nutritious and amazing

Gazpacho (cold vegetable soup)	6,50
Salmorejo (thick tomato-based cold soup)	9,50
Seasonal tomato with virgin olive oil and sea salt flakes	7,50
Seasonal tomato with tuna belly	16,80
The house salad. Ideal to share two	15,50
Lettuce, tomato, onion, tuna, egg, asparagus and olives.	
Goat cheese salad	15,00
Goat cheese, lettuce mixture, cherry & semi-dry tomato, raisins, nuts and sesame.	
Grilled seasonal vegetables with romesco sauce. For share two	15,80
Confit artichokes with virgin olive oil and sea salt flakes	16,00 

From the sea

locally-caught

Grilled cod with roasted peppers	21,00
Grilled or battered fresh hake	24,50
Fresh hake cooked in cider Asturian traditional recipe	24,50
Special grilled sole	29,00
Grilled monkfish (minimum 2 people) Price per person	26,50 
Hake cheeks in "pil-pil" sauce or Bilbao style	30,00
<u>Saturday, Sunday and holidays:</u>	
Rice casserole with scarlet shrimps and clams	17,50
Minimum 2 people. Price per person.	

From the land

from our meadows

Meatballs in sauce For dipping bread!	14,50
Stewed oxtail	19,00
"Cachopo" from Oviedo. Breaded steak stuffed with Iberian ham and cheese	18,50
Beef sirloin steak tartar	20,00
Grilled suckling lamb cutlets	19,50
Grilled beef sirloin	27,50

Grilled oak charcoal

natural and tasty

Beef chop (minimum 2 people) Per kilogram	54,00
Beef entrecote	27,50
Creole sausage	7,50

Garnish:

Confit "piquillo" peppers	8,80
Sliced fried potatoes	6,00
Crispy lettuce and sweet scallion salad	6,00

Bread and aperitif 2,40

 Specialty

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VAT included

Desserts to finish

Rice pudding from Asturias	7,50
"Tocinillo de cielo" (Egg yolk and caramel pudding)	7,00
Caramelized apple compote	7,00
Egg yolk flan	7,00
Homemade chocolate cake	8,00
Thin apple pie	8,00
Homemade cheese cake	8,00
Gourmet Ice Cream (chocolate, vanilla or nougat)	5,00
Lemon sorbet	5,00
"La Esquina" Selection (minimum 2 people) Price per person	9,50
(Chocolate cake, egg yolk flan, apple compote and vanilla ice-cream)	
Seasonal fruit	5,00
Cured sheep cheese	1/2 P. 7,00 P. 11,00

WINE CELLAR

Alto Infanzón natural cider D.O.P. 6,00
Served for yourself with our automatic dispenser.

Wines by the glass

White wines:

Marqués de Riscal Verdejo La Máquina Special Selection (Rueda) 3,30
Albariño Bouza do Rei (Rias Baixas) 3,80
Quintaluna Verdejo (Castilla y León) 4,00

Rosado:

Izadi Larrosa (La Rioja) 2,80

Red wines:

Cune La Máquina Special Selection 2014 (La Rioja) 3,30
Contino Reserva 2011 (La Rioja) 4,40
Izadi Crianza 2014 (La Rioja) 3,80
Monteabellón Crianza 2014 (Ribera del Duero) 3,80
Pruno 2015 (Ribera del Duero) 3,80

White wines

D.O. Rueda:

Marqués de Riscal Verdejo La Máquina Special Selection 19,50

José Pariente Verdejo 21,00

Caserío de Dueñas Verdejo 22,00

V.T. de Castilla y León:

Quintaluna Verdejo by Pago de Carraovejas 22,00

D.O. Rías Baixas:

Bouza do Rei 21,00

Martín Codax 22,00

Mar de Frades 27,00

Sparkling wines

Cava Signat Brut Nature 23,00

Cava Juve & Camps Reserva de la Familia Brut Nature 29,00

Champagne Moët & Chandon Brut Impérial 60,00

Rosé wines

D.O. La Rioja:

Izadi Larrosa 18,00

D.O. Navarra:

Gran Feudo Las Lias Limited Edition 19,00

Red wines

D.O. Vinos de Madrid:

Tejoneras Alta Selección 2012 27,50

El Regajal Special Selction 2015 25,00

D.O. Somontano:

Enate Reserva 2011 28,00

D.O. Toro:

Matsu El Picaro 2016 22,00

Prima 2015. Bodegas Mauro 22,00

V.T. Castilla y León:

Mauro Crianza 2015 42,00

D.O. Jumilla:

Juan Gil 12 months 2015 22,00

D.O. Ca. Rioja:

Contino Reserva 2011	26,50
Contino Reserva 2010 magnum	53,00
Cune La Máquina Special Selection 2014	20,00
Izadi Crianza 2014	22,00
Ramón Bilbao Crianza 2014	22,00
Campillo Crianza 2012 (18 months in barrel)	24,00
Cosme Palacio Crianza 2013	29,00
Marqués de Riscal Reserva 2013	30,00
Marqués de Vargas Reserva 2011	30,00
Imperial Reserva 2012	36,50
Viña Ardanza Reserva 2008	38,00

D.O. Ribera del Duero:

La Planta 2016 by Arzuaga-Navarro	20,50
Monteabellón Crianza 2014	22,00
Monteabellón Crianza 2012 magnum	44,00
Pruno 2015	22,00
Matarromera Crianza 2014	31,00
Finca Resalzo 2016 by Emilio Moro	21,00
Emilio Moro 2015	32,00
Conde San Cristobal 2014	27,50
Portia Crianza 2014	23,00
Tomás Postigo 2015	37,00
Pago de los Capellanes Crianza 2014	33,00
Pago de Carraovejas 2015	42,00
Hacienda Monasterio Crianza 2014	49,00
Alion 2013	72,00

VAT included