

LA CANTINA DAILY DISH

Monday

Potato vegetable salad 10,50
 With vegetables, potato, white tuna, hard boiled egg and olives.

Tuesday and Wednesday

Salmorejo (thick tomato-based cold soup) 9,50

Thursday

Vegetable and veal rolls 14,50

Saturday and Sunday

Rice casserole Sea & Land with rockfish, clams and vegetables ... 16,80
 Minimum 2 people. Price per person.

Ask, if required, information about allergens.

LA CANTINA

Top quality raw materials

Iberian acorn ham	1/2 P. 14,50	P. 24,50
Homemade creamy croquettes		
With iberian ham (4 pieces)		6,40
With boletus and potato flakes (4 pieces)		6,40
With blue cheese and walnuts (4 pieces)		6,40
Croquettes tasting (4 pieces of ham, 2 of boletus and 2 pieces of blue cheese)		12,80
Daily empanada pie (ask about the ingredients)		8,80
Russian potato salad	1/2 P. 6,70	P. 9,80
Oviedo style tripe	1/2 P. 8,00	P. 14,00
"Chorizo" sausage cooked with cider		5,50
Asturian cheeseboard. selection. Ideal to sharing two or more		13,50
Vidiago, Los Beyos, La Peral, smoked from Pria and Cabrales.		

From the vegetable garden: salads and vegetables.

Gazpacho (cold vegetable soup)		6,50
Crispy lettuce and sweet scallion salad		6,00
Dressed with olive oil and cider vinegar.		
Special tomato with virgin olive oil and sea salt flakes		6,50
Special tomato with tuna belly		16,80
Goat cheese salad		14,50
Goat cheese, lettuce mixture, cherry tomato, semi-dry tomato, raisins, nuts & sesame.		
Grilled vegetables with romesco sauce		15,00
Confit artichokes with sea salt flakes		14,80
Harvested at its best and confit in virgin olive oil.		

From the coast

Galician mussels steamed or in marinère sauce	10,00
Diced battered cod with red peppers	13,80
Fried fresh anchovies with iberian ham	13,50
Grilled baby squid with garlic	14,80
Grilled octopus	20,00
Galician clams to marinère	19,00
Slightly spicy with our dipping sauce.	
Fried monkfish into pieces	19,50

Free range eggs: fried and omelette

Fried eggs and french fries just at the moment:	
With baked Asturian black sausage or Asturian "chorizo" sausage	12,50
With marinated pork loin	14,50
Mushrooms with egg and truffle	14,50
<u>Suitable to one or to share two people:</u>	
Spanish omelette with tomato and virgin olive oil sauce	8,50
Spanish omelette with onion and pepper confit	8,50
Spanish omelette with Cabrales cheese	8,50

A taste of the sea...

Icelandic grilled cod with roasted peppers	19,00
Cod "Tizón" style with leeks, mushrooms and pil-pil sauce	18,00
Grilled or battered fresh hake	20,00
Fresh hake cooked in cider	21,00
Traditional food from Asturias.... and house speciality	
Monkfish and scarlet shrimps skewer	20,50
Grilled squid. And also with caramelized onion	18,50
A serving for one or two person.	
Baby squid with tender broad bean	15,80
Bluefin tuna tartare from Barbate	24,50

... and a taste of the countryside

Meatballs cooked in sauce. For dipping bread!	12,90
Grilled or in breadcrumbs veal sweetbreads	13,50
"Cachopo" (Breaded steak stuffed with iberian ham and cheese)	16,90
Diced beef sirloin with garlic and french fries	18,00
Sliced beef entrecot	24,00
Beef sirloin in Cabrales cheese sauce	24,00
Beef sirloin steak tartar	19,00

Bread and aperitif: 1,80

VAT included

DESSERTS

"Tocinillo de cielo" (Sweet egg-based dessert)	6,50
Rice pudding. Specialty	6,50
Homemade chocolate cake	7,00
Thin french apple tart	7,00
Homemade cheese cake	7,00
Gourmet ice cream (chocolate, vanilla or nougat)	4,00
Lemon sorbet	4,00
Cider sorbet D.O.P. Asturias. Refreshing and digestive	4,00
Seasonal fruit	4,00
Asturian cheeseboard. selection. Ideal to sharing two or more	13,50
Vidiago, Los Beyos, La Peral, smoked from Pría and Cabrales.	

WINE CELLAR

Alto Infanzón natural cider D.O.P. 5,50
Served for yourself with our automatic dispenser.

Wines by the glass

Red wines

Cane Crianza La Máquina Special Selection (D.O. Rioja) 3,00
Contino Reserva (D.O. Rioja) 4,00
Campillo Crianza (D.O. Rioja) 3,50
Monteabellón Crianza (D.O. Ribera del Duero) 3,30
Pruno (D.O. Ribera del Duero) 3,30

Rose wine

Izadi Larrosa (D.O. La Rioja) 2,50

White wines

Marqués de Riscal Verdejo La Máquina Special Selection (D.O. Rueda) 3,00
Albariño Bouza do Rei (D.O. Rías Baixas) 3,50
Pazo Tizón Extramundi (D.O. Ribeiro) 3,50

White wines

D.O. Rueda

Marqués de Riscal Verdejo La Máquina Special Selection ... 17,00

José Pariente Verdejo 19,50

D.O. Rias Baixas

Albariño Bouza do Rei 18,00

Albariño Mar de Frades 25,00

D.O. Ribeiro

Pazo Tizón Extramundi 17,50

D.O. Valdeorras

Neno de Viña Somoza Godello 17,50

Sparkling wines

Cava Signat Brut nature 21,00

Cava Juvé y Camps Reserva de la Familia 27,00

Champagne Moët & Chandon Brut Impérial 60,00

Rose wines

D.O. La Rioja

Izadi Larrosa 16,00

D.O. Navarra

Gran Feudo Limited Edition Las Lías 16,00

Red wines

D.O. Vinos de Madrid

El Regajal Special Selection 2015 25,00

D.O. Jumilla

Juan Gil 12 months 2015 20,00

D.O. Toro

Prima 2015 (Bodegas Mauro) 19,00

D.O. Extremadura

Habla del Silencio 2016 20,00

D.O.C. Rioja

Cane crianza La Máquina Special Selection 2014	19,00
Contino reserva 2011	24,00
Campillo crianza 2012 (18 months in barrel)	22,00
Ramón Bilbao crianza 2014	18,00
La Montesa 2014	20,00
Marqués de Vargas reserva 2011	26,00
Muga crianza 2013	28,00
Sierra Cantabria Cavée 2012	25,00

D.O. Ribera del Duero

La Planta 2016 by Arzuaga-Navarro	18,00
Monteabellón 2014	22,00
Pruno 2015	22,00
Arzuaga crianza 2014	28,00
Finca Resalso 2016 (Bodegas Emilio Moro)	19,00
Emilio Moro 2015	32,00
Matarromera crianza 2014	28,00
Pago de Carraovejas 2015	40,00

GRUPO DE RESTAURACIÓN
LA MAQUINA
EST  1982