



ASADOR PASIEGO

The taste of two regions over one fire

STARTERS

Santoña anchovies	€4
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Meat croquettes (4 pieces)	€8
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Torta de queso pasiego (Cantabrian cheese)	€18
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House Russian salad	€10
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Garlic prawns	€15
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Steak tartare	€22
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Grilled leek with vinaigrette	€4.50
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Grilled black pudding with red peppers	€11
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Grilled longaniza sausage	€11
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SALADS

House salad

€7

Lettuce and onion

Northern salad

€18

Roasted red peppers, onion and tuna belly

RECOMMENDED FOR 3-4 PEOPLE

SPECIALS

Cachopo de Cantabria

€80

1.25 KG

Breaded veal filled with Teruel ham and cheese, served with chips, green peppers and house salad

Ternasco de Aragón

€80

1 KG

Grilled lamb ribs with a platter of chips, green peppers and house salad

MAINS FROM THE GRILL

Sea bass	€26
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With sides

Turbot	€60/kg
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Price per kg

Beef tenderloin	€28
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With sides

Ternasco lamb ribs	€28
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With sides

Beef entrecôte	€25
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With sides

Ox burger	€18
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With sides

Dry-aged beef chop	€60/kg
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Price per kg

Sides: chips and green peppers

SIDES

Chips	€5
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Piquillo peppers	€14
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Bread basket	€2
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Gluten-free bread available €2.40

HOMEMADE DESSERTS

Valenciano	€7
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Cheese flan	€5.50
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Crema pasiega	€5.50
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Chocolate & walnut ice cream	€6
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Pacharán ice cream	€6
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Cheesecake	€6.50
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Lemon tart	€6.50
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Pasieguco (cream-filled pastry roll)	€2 each
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House cheese	€14
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WINE CELLAR

A selection of wines to accompany your meal

RED · ARAGÓN

Pasculón €17

Garnacha and Syrah

Care Crianza €20

Merlot and Tempranillo

Enate €19

Cabernet Sauvignon and Merlot

8.0.1 €20

Cabernet Sauvignon, Merlot and Syrah

A de Aylés €21

Cabernet Sauvignon, Merlot, Garnacha
and Tempranillo

Sommos Varietales €22

Syrah, Garnacha and Tempranillo

ÍA Vintage €24

Garnacha

Gabarda Excelsis €25

Garnacha

Ilusión €26

Garnacha

Bruxón Autor €27

Garnacha and Syrah

Borsao Tres Picos €30

Garnacha

RED · RIBERA DEL DUERO

Acón Joven €22

Tempranillo

Valtravieso Santa María €25

Tinto Fino, Cabernet Sauvignon and Merlot

Viña Solorca Crianza €26

Tempranillo

Acón Crianza €33

Tempranillo

912 de Altitud Crianza €35

Tempranillo

Protos Crianza €38

Tempranillo

Parada de Atauta €39

Tempranillo

Carmelo Roderó €46

Tinto Fino, Cabernet Sauvignon, Merlot
and Albillo

Pago de Carraovejas €60

Tinto Fino, Cabernet Sauvignon and Merlot

RED · RIOJA

Muriel €18

Tempranillo

Jardín de la Emperatriz €25

Tempranillo and Garnacha

Luis Cañas €28

Tempranillo, Garnacha, Graciano, Viura
and Malvasía

Altos del Marqués €30

Tempranillo

Sierra Cantabria €32

Tempranillo

La Montesa €34

Garnacha tinta

Marqués de Murrieta €37

Tempranillo, Garnacha, Graciano and Mazuelo

Las Cenizas €40

Tempranillo

Atticus Reserva €46

Tempranillo

Finca La Emperatriz €54

Tempranillo, Garnacha and Viura

Viña Tondonia €65

Tempranillo, Garnacha, Graciano and Mazuelo

WHITE WINES

Bruxón €16

Gewürztraminer and Chardonnay

Jardín de la Emperatriz €18

Viura

Valtravieso Nogara €20

Verdejo

Enate 234 €23

Chardonnay

Hans Baer €24

Gewürztraminer

Abad Dom Bueno €25

Godello

Pazo Cilleiro €26

Albariño

MAGNUM

Muriel Magnum €38

Tempranillo

Jardín de la Emperatriz Magnum €52

Tempranillo and Garnacha

ROSÉ, CIDER, CAVA AND CHAMPAGNE

Somarroza cider €10

Natural cider

Enate Rosé €23

Cabernet Sauvignon

ÍA Vintage Brut Nature €30

Cava

Jean Dumangin €58

Champagne

KITCHEN HOURS

Monday to Friday 13:30–15:30 · 20:30–22:30

Weekends 14:00–16:00 · 21:00–23:00

Takeaway supplement: €2 per container. Prices include VAT.

Please tell our team about any allergies or intolerances.



Thank you for joining us at our table