



# Menu A Esgaya

English



## SALADS

<b>Marinated salmon salad</b>	<b>13,50 €</b>
with grilled onion, pickles, carrot, tomato, orange, Asturian tortos, and green mustard vinaigrette	
<b>Grilled goat cheese salad</b>	<b>13,00 €</b>
with tomato, crispy onion, and natural strawberry vinaigrette	
<b>Smoked sardines salad</b>	<b>13,50 €</b>
with foie bonbons, avocado, papaya, and papaya vinaigrette	
<b>Mixed salad</b>	<b>12,00 €</b>
Dress to your liking	

## COLD STARTERS

<b>Cabrales cheese wedge</b>	<b>9,00 €</b>
<b>Asturian mixed cheese plate</b>	<b>11,00 € - 18,00 €</b>
<b>Asturian cured meat plate</b>	<b>11,00 € - 18,00 €</b>
<b>Cabracho fish mousse</b>	<b>12,00 €</b>
with aioli and cocktail sauce	
<b>Anchovies Santoña 000</b>	<b>18,00 €</b>
from cantabrian with sweet red pepper (6 units)	
<b>Beef filet carpaccio</b>	<b>17,50 €</b>
with rocket and Galmesan cheese	
<b>Cecina de León (smoked beef)</b>	<b>18,50 €</b>
with grilled goat cheese or seasoned cherry tomatoes	
<b>Preso Iberia (Thinly sliced pork)</b>	<b>13,00 €</b>
in "pil-pil" sauce with confit peppers	



## HOT STARTERS

<b>Piquillo pepper stuffed</b> with baby squids cooked in their ink (2 units)	<b>9,00 €</b>
<b>Burgos black pudding</b> with apple cream (3 units)	<b>12,00 €</b>
<b>“Petrolinos”</b> prawns with garlic, flambéed with Petroni vermouth	<b>13,50 €</b>
<b>Smoked cheese from Pria</b> stuffed with roasted tomato and serrano ham	<b>12,50 €</b>
<b>Grilled octopus leg</b> with mashed potatoes and green beans	<b>19,50 €</b>

## PASTA

<b>Fresh pasta with clams and cockles</b> and Galmesan cheese slices	<b>17,50 €</b>
<b>Black spaghetti</b> with prawn and gulas melted with alioli piquillo pepper	<b>15,00 €</b>
<b>Fresh pasta with beef</b> with small cuts and mushrooms and Galmesan cheese slices	<b>17,50 €</b>

## STEWES

	<b>PORTION</b>	<b>CASSEROLE</b>
<b>Seafood cream</b> soup with peeled and fried shrimp	<b>12,50 €</b>	
<b>Fabada from Asturias</b> dried white beans, chorizo, black pudding and pork belly	<b>15,00 €</b>	<b>29,00 €</b>
<b>Fabada with clams</b>	<b>17,00 €</b>	<b>33,00 €</b>
<b>Chickpeas with cod</b> in "pil-pil" sauce and spinach	<b>14,50 €</b>	<b>28,00 €</b>
<b>Dried green beans with wild boar</b> A Esgaya style	<b>16,00 €</b>	<b>31,00 €</b>



## RICES

*Upon request. Minimum two people.*

<b>Rice with pork cheeks and fried octopus</b> with mojo rojo sauce	<b>19,00 € / per person</b>
<b>Black rice</b> with cod, prawns and alioli	<b>19,00 € / per person</b>
<b>Rice with red king prawns</b>	<b>S / price per person</b>
<b>Rice with lobster</b>	<b>S / price per person</b>

## FISH

*Ask about our fresh fish off the menu.*

<b>Grilled cod lion</b> with sweet potato mash	<b>22,00 €</b>
<b>Asturian style cod</b>	<b>22,00 €</b>

## MEATS

<b>Pork cheeks</b> stew with a cream of potatoes	<b>19,00 €</b>
<b>Acorn-fed iberian pork fillet</b> grilled	<b>20,50 €</b>
<b>Sirloin steak</b> grilled	<b>22,00 €</b>
<b>Fillet steak</b> grilled	<b>26,00 €</b>
<b>Beef “thin cut” steak</b> with Cabrales cheese sauce and fries	<b>17,00 €</b>
<b>Cachopo</b> Beef stuffed with mushrooms, cured ham and Vidiago cheese	<b>27,00 €</b>
<b>Cachopo</b> Stuffed with rattatouille, cured ham and Vidiago cheese	<b>27,00 €</b>
<b>Asturian beef hamburger</b> with potatoes wedges, salad, caramelized onion and green mustard sauce	<b>18,00 €</b>
<b>Baby leg of lamb</b> fries and fried peppers	<b>23,00 €</b>

All our **grilled meats** come with french fries and fried green peppers.

**Optional sauces:** Cabrales, mushrooms and black pepper. (2.50 €)



## DESSERTS

<b>Rice milk pudding</b>	<b>5,00 €</b>
<b>Apple pie</b> with vanilla ice cream and hot toffee	<b>6,50 €</b>
<b>Cheesecake</b> with red berry jam and violet ice cream	<b>6,00 €</b>
<b>Dark chocolate coulant</b> with Baileys ice cream <i>9 min.</i>	<b>6,50 €</b>
<b>White chocolate coulant</b> with hazelnut ice cream <i>12 min.</i>	<b>7,00 €</b>
<b>Sorbet</b> Apple and cider, tangerine or lemon	<b>5,00 €</b>
<b>Two scoops of Ice cream</b> Various flavors to choose from: vanilla, chocolate, hazelnut, Baileys, coffee, bubblegum, apple, lemon, and mandarin	<b>5,00 €</b>

### More information

We offer menus for events.

Gluten-free products and an allergen menu are available.

We can adapt vegetarian dishes.

The place setting includes bread, appetizer, and shots for 2.50€ per person.

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