



MENU

All the flavour of
Asturian cuisine
in Fuengirola



SALADS

Marinated salmon salad

with grilled onion, pickles, carrot, tomato, orange, Asturian tortos, and green mustard vinaigrette

Grilled goat cheese salad

with tomato, crispy onion, and natural strawberry vinaigrette

Smoked sardines salad

with foie bonbons, avocado, papaya, and papaya vinaigrette

Mixed salad

Dress to your liking

Avocado tartar

with Lumpfish caviar, Castilian tomato and red onion

COLD STARTERS

Cabrales cheese wedge

Asturian mixed cheese platter

Asturian cured meat platter

Cabracho fish mousse

with alioli and cocktail sauce

Anchovies Santoña 000 Jumbo size

from cantabrian sea with sweet red pepper (6 units)

Beef filet carpaccio

with rocket and Galmesan cheese

Black Angus Cecina (smoked beef)

with grilled goat cheese or seasoned cherry tomatoes

HOT STARTERS

Burgos black pudding

with apple cream (3 units)

Prawns in cava sauce

with wild rice

Smoked cheese from Pria stuffed

with roasted tomato and serrano ham

Grilled octopus leg

with mashed potatoes and green beans

PASTA

Fresh pasta “vegetarian”

seasonal vegetables

Black spaghetti

with prawn and gulas melted with alioli piquillo pepper

Fresh pasta with beef

with small cuts and mushrooms and Galmesan cheese slices

STEWES

Seafood cream soup with peeled and fried shrimp

Fabada from Asturias

dried white beans, chorizo, black pudding and pork belly

Fabada with clams

Chickpeas with cod in "pil-pil" sauce and spinach

Dried green beans with wild boar A Esgaya style

RICES *Upon request. Minimum two people*

Rice with pork cheeks and fried octopus

with mojo rojo sauce

Black rice with cod, prawns and alioli

Rice with red king prawns

Rice with lobster

FISH *Ask about our fresh fish off the menu*

Grilled cod lion with cheese espuma, and sweet potato mash

Asturian style cod

Cod pil-pil with sliced potatoes and sautéed vegetables

Baby squid in its ink with sauteed wild rice

MEATS

Pork cheeks stew

with a cream of potatoes

Acorn-fed iberian pork fillet grilled

Sirloin steak grilled

Fillet steak grilled

Beef "thin cut" steak deep fried with Cabrales cheese sauce and fries

Cachopo

Beef stuffed with mushrooms, cured ham and Vidiago cheese

Cachopo

Stuffed with rattatouille, cured ham and Vidiago cheese

Baby leg of lamb fries and fried peppers

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

Optional sauces: Cabrales, mushrooms and black pepper

DESSERTS

Rice milk pudding

Apple pie

with vanilla ice cream and hot toffee

Cheesecake

with red berry jam

Dark chocolate coulant

with Bailey's ice cream 9 min.

White chocolate colant

with hazelnut ice cream 12 min.

Sorbet

Apple and cider, tangerine or lemon

Two scoops of Ice cream

Various flavors to choose from: vanilla, chocolate, hazelnut, Baileys, coffee, bubblegum, apple, lemon, and mandarin. 2 scoops.

More Information

We offer menus for events.

Gluten-free products and an allergen menu are available.

We can adapt Vegetarian dishes.

Follow us and share!



Help us with your opinion



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