



TRASTÁMARA


English

STARTERS

Amur Beluga Caviar Tradition with
toasts and salted butter (10gr)

45,00€   

100% Spanish Ibérico ham de bellota
Camorra Countess

26,00€ 

Salmorejo, thick cold tomato pleasure,
with cured cheese and free-range eggs

9,00€  

Trastamara ensaladilla with tuna belly

19,00€   


“Catalina Premium” Santoña
Anchovies with tomato tartar and
roasted peppers from Isla

28,00€ 


Chicharro smoked fish salad with
marinated tomatoes and pickles

18,00€  

Valles Pasiegos roasted leek with
Berrue Blanc wine

19,00€ 

Helguera stew with garden vegetables
in parsley oil

18,00€ 

Clams in garlic and soja velouté

30,00€  


Verdinas bean stew with spanish fresh
squid

19,00€ 



MALALES SUGGESTS

Helguera Palace onion soup  

15,00€

Malales roasted rice (2 persons min.) 

30,00€

Seafood Tagliatelles  

31,00€



Tagliatelles with sweet and sour mushrooms and vegetables 

24,00€


Helguera Palace beef sirloin steak  

32,00€

WITH ALL *its* FRESHNESS

Cantabrico monkfish Meuniere  

30,00€

Mountain cod style 

28,00€


Roast bass with tomato vinaigrette, Shitake mushrooms and

Codium seaweed  


29,00€

Cantabrico hake with roasted peppers from Isla  



28,00€

Cantabrico grilled hake with fried garlic cloves 

28,00€

Cantabrico hake with risoladas potatoes 

28,00€

Cantabrico hake with peas mashed, green pods and razor-shells  

28,00€



 Gluten

 Mustard

 Nuts


 Mollusk

 Dairy

 Eggs

 Soy

 Fish

 Crustacean

FROM *our* PASTURE

Glazed suckling lamb shank with its reduced juice and onions 🌾	29,00€
Laminated low loin with peppers and risoladas potatoes 🍷	30,00€
Stewed partridge flavoured with rosemary and chocolate	28,00€
Roe deer fillet with pickled vegetables, red berries and Siderit vermut 🌾	28,00€

Love means never having to say

“Should we get dessert?” — Camorra Countess

SWEETS *we* LOVE

“Like gold for chocolate” (chocolate cake) 🌾 🍷 🥜	10,00€
Crispy mille-feuille of cheese, apple and citric ice cream 🌾 🍷	10,00€
Caramelized “torrija” with ice cream 🌾 🍷	9,00€
Tatin apple pie a la minute (9 min) 🌾 🍷	10,00€
Baked cheesecake 🌾 🥚 🍷	8,00€

WATER *and* SODAS

Water (1l)	3,00€
Water 1/2l	2,00€
Sprinkled water 3/4l	4,00€
Premium Tonic	7,00€
Tonic	5,00€
Coca-cola	4,00€
KAs lemon, orange	4,00€
Biter Kas	4,00€
Tomato juice	5,00€

BEER

Beer Palace	6,00€
Radler	6,00€
Mahou alcohol free	4,00€
Mahou gluten free	6,00€
Mahou Maestra	4,00€
Mahou toasted alcohol free	6,00€
Alhambra Reserva 1925	6,00€
Alhambra Reserva Red	6,00€
Alhambra Baltic Porter	8,00€

COFFEE *and* TEAS

Coffee and teas	2,50€
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🌾 Gluten

🍷 Dairy

🍷 Mustard

🥚 Eggs

🥜 Nuts

🌿 Soy

🦑 Mollusk

🐟 Fish

🦀 Crustacean