



HELGUERA

PALACIO BOUTIQUE ANTIQUE

OUR DELICACIES

<i>Iranian Imperial Osetra Caviar 30g</i>	<i>75€</i>
<i>Iberian Cured ham "100% Bellota" exclusive Palacio Helguera</i>	<i>28€</i>
<i>Anchovies and Tomato Vinaigrette</i>	<i>20€</i>
<i>"Assorted" croquettes (3 flavours) Palacio Helguera</i>	<i>15€</i>

LET'S GET STARTED

<i>Mosaic of Prawns and King Prawns with Lime Gel and Marinated Vegetables</i>	<i>22€</i>
<i>Capaccio of Mature Beef Marinated in Traditional Mustard</i>	<i>26€</i>
<i>Causa Limeña Nigiri "Sea and Mountain"</i>	<i>22€</i>
<i>Trastámara Potato Salad with Prawn Mayonnaise</i>	<i>20€</i>
<i>"Corvina" Ceviche</i>	<i>30€</i>
<i>Carabinero Bisquet</i>	<i>32€</i>
<i>Steak Tartar with Estragon Mustard</i>	<i>28€</i>
<i>Pasta with Huancaína Sauce and Carabinero</i>	<i>32€</i>

FROM CANTABRICO SEA

<i>Squid Stuffed with Spider Crab and Its Ink</i>	<i>28€</i>
<i>Hake Kinilaw with Cilantro Oil</i>	<i>28€</i>
<i>Pan-Seared Monkfish with Pilpil Sauce</i>	<i>32€</i>
<i>Grilled Sea Bass with Champagne Sauce</i>	<i>28€</i>

FROM OUR VALLEYS

<i>Sliced Beef with Potato Mille-feuille and Salad Bouquet.</i>	<i>32€</i>
<i>Sirloin with Pepper with a Hint of Thyme, Sweet potato purée and vegetables</i>	<i>35€</i>
<i>Braised Duck Thigh with Potato Parmentière</i>	<i>32€</i>
<i>Oxtail in Red Curry with Coconut Milk</i>	<i>35€</i>

THE SWEETEST

<i>Crème Brûlée and Apple Puff Pastry</i>	<i>12€</i>
<i>Cheese Board from Los Valles Pasiegos</i>	<i>30€</i>
<i>Cheese Flan from the Valleys</i>	<i>8€</i>
<i>Sobao Pasiego Torrija</i>	<i>8€</i>
<i>Chocolate Caprice</i>	<i>10€</i>
<i>Artisanal Ice Cream</i>	<i>8€</i>