TRASTÁMARA

WINTER MENU 2026 – 2027

OUR DELICACIES

Imperial Iranian Osetra Caviar (30 g)	*75 €*
100% Acorn-Fed Ibérico Ham	*28 €*
Selection of Cheeses from the Pasiego Valleys	*30 €*
Anchovies with Tomato Vinaigrette	*20 €*
Palacio Helguera Signature Croquettes (6 pieces)	*15 €*

TO BEGIN

King Prawn and Tiger Prawn Mosaic with Lime Gel and Pickled Vegetables	*22 €*
Mature Beef Carpaccio Marinated in Wholegrain Mustard	*26 €*
Peruvian Causa Nigiri, Surf and Turf	*22 €*
Trastámara Russian Salad with King Prawn Mayonnaise	*20 €*
Sea Bass Ceviche	*30 €*
Scarlet Prawn Bisque	*32 €*
Steak Tartare with Tarragon Mustard	*28 €*
Tagliatelle with Peruvian Huancaína Sauce and Scarlet Prawn	*32 €*

FROM THE CANTABRIAN SEA

Squid Stuffed with Spider Crab, Served In Its Own Ink	*28 €*
Hake Kinilaw with Coriander Oil	*28 €*
Seared Monkfish with Pil-Pil Sauce	*32 €*
Grilled Sea Bass with Champagne Sauce	*28 €*

FROM OUR VALLEYS

Thinly Sliced Mature Beef with Seasonal Garnish	*32 €*
Beef Tenderloin with Pepper Sauce and a Hint of Thyme	*35 €*
Slow-Braised Duck Leg with Potato Parmentier	*32 €*
Oxtail with Red Curry and Coconut Milk	*35 €*

A SWEET ENDING

Crème Brûlée with Apple Mille-Feuille	*12 €*
Pasiego Valley Cheese Flan	*8 €*
Sobao Pasiego French Toast	*8 €*
Chocolate Soufflé	*10 €*
Artisanal Ice Cream Selection	*8 €*