

PALACIO DE CANEDO

Menus for the whole table.

Price per person

Excluding drinks

I.V.A. include

TASTING MENU “BIERZO”. 45 €

APPETIZER

Crispy sheet with cream cheese and pepper jam

STARTERS

Cherry “gazpacho” with cured meat shavings

Seasonal tomato, roasted peppers and tuna belly

Fried egg on scrambled potatoes and minced pork butcher’s meat

MAIN COURSE

(* choose)

* “Botillo” Minced pork with chickpeas, cabbage and boiled potatoes

* Pork tenderloin with quince chutney and cream cheese

* Iberian pork cheeks stews with Mencía and vegetables

* Croaker loin with parmentier and green bean julienne, sesame and teriyaki

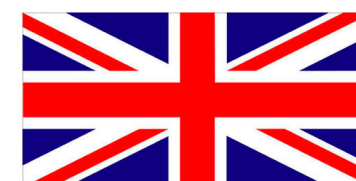
DESSERT

(* choose)

* Lemon cream with chestnuts

* “Capricho” coup (cheese ice cream with our quince and crocanti)

Coffee and spirits



PALACIO DE CANEDO

A CAPRICE

Caprice Palace

(Goat cheese grated with our red pepper jam and raisin bread) 17.00 €

Foie micuit stuffed with Zoupeiros figs and pears in bold red wine 23.00 €

Selection of our croquettes

(Half)

(chestnuts, red sausage and “cecina” with cheese) 10.00 € 19.00 €

A CLASSIC

My mother Adela’s Battalion Pie

(Potato, onion and spicy meat) 12.00 €

Front pork leg pressed with our roasted peppers 20.00 €

“Cecina” dried cured beef meat in virgin olive oil and tiny pieces of cheese and pepper 20.00 €

Prada roasted peppers

¡Unique! from ecological agriculture 12.00 €

A selection of cured meat

Dried cured beef meat, front pork log pressed, 2 pax 18.00 €
spanish sausage, salami sausage and sheep cheese 3 pax 22.00 €
..... 4 pax 26.00 €

Selection cheeses with our jams and our quince 19.00 €

SPOON

Cherry “gazpacho” with cured meat shavings 16.00 €

Tripe stew with chickpeas Pico Parda 18.00 €

Grape harvesting soup (With cabbage and beans) 16.00 €

Purrusalda with cod 16.00 €



Service & Bread *apiece* 1,90 €

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OUR CHICKENS

Omelette of cod and roasted peppers	22.00 €
Scrambled eggs with boletus and foie	22.00 €
Barn fried eggs casserole topped on ratatouille (fried misto vegetables)	19.00 €
Scrambled eggs of cured beef and peppers	20.00 €
Barn fried eggs with mince pork or black pudding	21.00 €

ORCHARD

“Ensaladilla” (special salad with mayonnaise), tuna belly and emulsion with peppers	20.00 €
A Tope salad (Lettuce, tomato, onion, roasted peppers, marinated tuna and olives)	18.00 €
Summer salad (Seasonal tomato, roasted peppers and tuna belly)	20.00 €
Grilled vegetables	19.00 €
Candied artichoke with “cecina” shavings, almond and “romescu” (4 units)	18.00 €

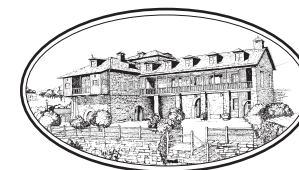
OF PORK

Black pudding from León with potatoes	18.00 €
Finely chopped minced pork meat with potatoes	18.00 €
Pork ribs in pepper with chips	22.00 €



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FISH

Cod loin with pig’s trotters and prawn stew	28.00 €
Cod loin on creamed leeks and roasted peppers	28.00 €
Croaker loin with “parmentier” and green bean julienne, sesame and Teriyaki	26.00 €
Grilled scallops and octopus on Parmentier with sauteed chickpeas	28.00 €

MEAT

“Botillo” Minced pork with chickpeas, cabbage and boiled potatoes	20.00 €
Beef tenderloin with boletus and potatoes with fine herbs	29.00 €
Pork tenderloin with quince chutney and cream cheese	23.00 €
Entrecote with fried potatoes and our roasted peppers	28.00 €
Lamb chops with fried potatoes	25.00 €
Lamb shoulder roasted in Godello white wine	34.00 €
Iberian pork cheeks stews with Mencía and vegetables	23.00 €



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I.V.A. include