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

"Cecina" dried cured beef meat in virgin olive oil and tiny pieces of cheese and pepper

Cream of boletus and chestnuts with crispy cured beef

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

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

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

Selection cheeses with our jams and our quince ..... 19.00 €

SPOON

Cream of boletus and chestnuts with crispy cured beef ..... 16.00 €

Tripe stew with chickpeas Pico Pardal ..... 18.00 €

Grape harvesting soup (With cabbage and beans) ..... 16.00 €

Purrusalda with cod ..... 16.00 €

Pumpkin and ginger cream ..... 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 toppled 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

Roasted pepper salad with tuna belly ..... 19.00 €

A Tope salad
(Lettuce, tomato, onion, roasted peppers, marinated tuna and olives) ..... 18.00 €

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 €

Service & Bread *apiece* *1,90* €

I.V.A. include

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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 €

Service & Bread *apiece* *1,90* €

I.V.A. include