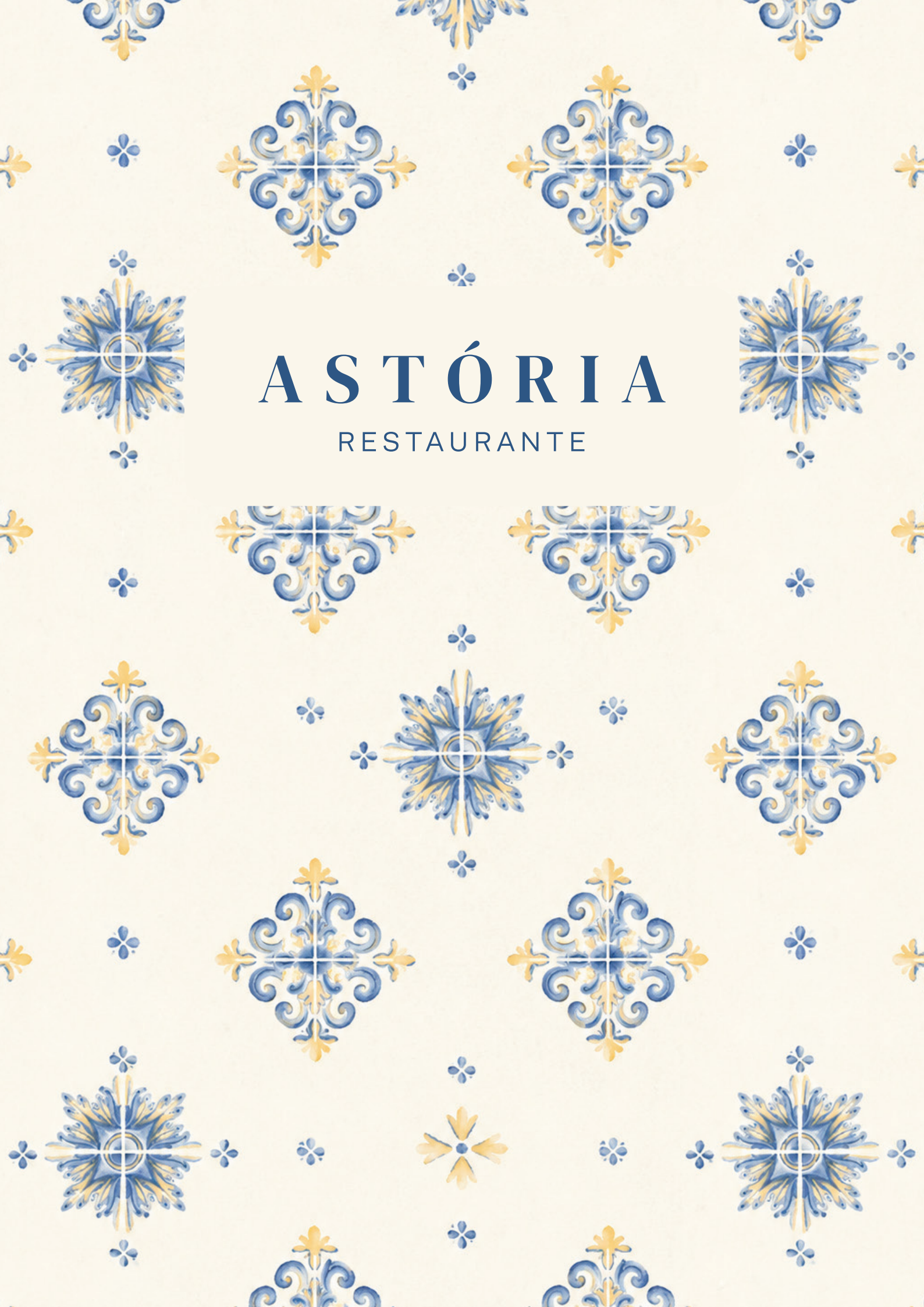




ASTÓRIA

RESTAURANTE



STARTERS

VEGETABLE SOUP	11
BEEF TARTARE WITH CRISPY PAPADUM	23
Capers Shallot Cornichons Red onion Dijon mustard Egg yolk	
YELLOWTAIL CARPACCIO (2 PEOPLE)	32
Cucumber salad	
SPIDER CRAB HOT DOG WITH SOFT-SHELL CRAB	20
 VICHYSOISE WITH LEMON-INFUSED OLIVE OIL	10
 TOMATO TARTARE IN DIFFERENT TEXTURES WITH BASIL EMULSION	15

SALADS

CAESAR SALAD	12
Romaine lettuce Caesar dressing Parmesan anchovies chicken bacon croutons	
 GARDEN SALAD (2 PEOPLE)	16
Swiss chard Spinach Berries Cream cheese Carrot Cherry tomato Onion Cucumber Cilantro Pecan nut	

PASTAS

 RIGATONI WITH MUSHROOMS AND TRUFFLE	19
FILEJA PASTA WITH ARGENTINE RED PRAWNS “BULHÃO PATO” STYLE	19

FISH

CROAKER SERVED OVER SPINACH AND RICOTTA RISOTTO	25
 CODFISH WITH CHICKPEA PURÉE	25
Tomato and cured sausage sauce Olives Crispy ham Pak choi	
 SALMON WITH LEMON SAUCE	20
Crushed potatoes Pak choi	
MONKFISH AND PRAWN RICE	45

CHARCOAL GRILL (without side dishes)

BEEF SIRLOIN (250G)	45
Three-pepper sauce	
TOMAHAWK STEAK (900G) (2 PEOPLE)	65
PICANHA (300G)	40
GRILLED BABY CHICKEN	19
Piri-piri sauce	
IBERIAN PORK NECK	19
Plum sauce	
 TERIYAKI AND CITRUS MARINATED TOFU	15

SIDE DISHES

FRENCH FRIES	5
SAUTÉED SEASONAL VEGETABLES	7
ARABIC RICE	5
TRUFFLE MASHED POTATOES	5
GRILLED PINEAPPLE SALAD WITH TOMATO AND CORIANDER	5
CREAMY RICE WITH SMOKED SAUSAGE AND TURNIP GREENS	7

DESSERTS

 CHOCOLATE PETIT GÂTEAU WITH RASPBERRY SORBET	10
 CHOCOLATE MOUSSE WITH TOASTED ALMONDS, OLIVE OIL AND FLEUR DE SEL	6
LEMON MERINGUE TART	10
BASQUE CHEESECAKE WITH PORT WINE REDUCTION AND CARAMEL FOAM	9
 VANILLA PANNA COTTA WITH RED BERRY SAUCE	6
SELECTION OF CHEESES	15
 FRESH FRUIT	10

All of our dishes are prepared in the kitchen, where nuts, gluten and other ingredients that can cause allergies are present. If you have any allergies, intolerance or special requests do not hesitate to do with our team.

PRICES INCLUDE VAT
PRICES IN EUR



GLUTEN FREE



VEGAN