

RATE 35 SET MENU À LA CARTE

(Including 1 starter, 1 fish dish or 1 meat dish and dessert *à la carte*, wine not included 35€)

STARTERS

Seasonal cream
Warm millefeuille of spider crab and crab
Fresh pasta dish
Canneloni filled with boletus mushrooms and truffle
Creamy rice paella with red shrimps and pork jowl
Lettuce and red tuna salad
Sautéed seasonal vegetables
Foie, apple and Pedro Ximenez Ingot
Pig's trotters with cephalopode tallarini
Casserole of the day
Premium iberian pork tataki with sweet and sour sauce
Scallops with bay of biscay fruits, seaweed, apple and hazlenuts

FISH

Codfish in its creamy pil-pil style sauce
Butterfish with black pepper and sea urchins mayonnaise
Grilled Bay of Biscay lobster (Supl. 5 €)
Fish with sautéed vegetables and hot citrus vinaigrette
Hake loin in green sauce with clams

MEAT

Veal tenderloin in its juice
Boned oxtail stew and foie
Veal tenderloin tartar with green mustard ice-cream
Roast suckling pig with yogurth (Supl. 4€)
Boned roasted suckling lamb shoulder
Duck hamburger with red onion, cheese, salad and bread
Broiled young pigeon with creamy rice and boletus mushrooms

Castillo del Bosque de La Zoreda
s/n 33170 La Manjoya, Oviedo (Asturias, Spain)
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DESSERT

Irish soufflé Coffee (Whisky, and ice cream light sponge cake)
Brûlée rice pudding
Creamy chocolate sponge cake (prep. time: 15 minutes)
Fried slice of bread soaked in milk with a topping of caramelized sugar, hazelnuts and
cinnamon
Tiramissu (Mascarpone cheese cream on a bed of amaretto gelée, sponge cake
soaked in coffee and cocoa sauce)
Digestive fruits and refreshing
X5 chocolate

CLASSIC ARLOS DISHES

Premium Guijuelo Cured Loin of Pork 22,00€
Premium Jabugo ham slices 24,00€
Salted anchovies 16,00€
Iberian ham croquettes 14,00€
Asturian cheese platter 15,00€
Clams fried in oil and lemon 22,00€
Fried Hake 17,00 €

The pleasure of eating and the pleasures of the table stem from sharing in good company
the tasting of dishes carefully cooked to keep their natural taste.

My team of cooks and myself would like to introduce GUSTO 45 to you, with an extra
ingredient: the surprise of being us who present the dishes to you

3 starters, fish, meat and 2 desserts
(half portions menu for full tables)

Vicente Suárez Cabal, 1978
Oviedo (Asturias)
Creator of the "Arlos" Restaurant Menu

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