



# Asador del Rey

Restaurante - Horno de Leña

## Menu 1

### First course:

Castilian soup at the traditional style  
or  
Special Beans from La Granja with Pork

### Second course:

Roast Sucking Pig cooked in a firewood oven  
or  
Roast Lamb cooked in a firewood oven  
&  
Lettuce, Onion and Tomato Salad (every 4 persons)

### Dessert:

Home-made Pudding

### Drinks:

Mineral Water, Red Wine  
Beer and soft drinks not included

This menu is exclusive for groups of at least 25 people.



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## Menu 2

### Starters (every 4 persons):

Pure Ewe Cheese

Eggs with Shrimps, Wild Mushrooms & Baby Garlic

Home-made bread crumbed and fried portions of a mixture of flour,  
Milk and butter containing black pudding ("morcilla"), Foie & Cabrales Cheese  
"Picadillo"

### Main courses:

Roast Sucking Pig cooked in a firewood oven  
or

Roast Baby Lamb cooked in a firewood oven  
or

Charcoal grilled thick Ox Steak (400-450 gr.)  
or

Duck Confit with Red Pepper Marmalade  
or

Cod with Tomato and Picual Olive Oil  
&

Lettuce, Onion and Tomato Salad (every 4 persons)

### Dessert:

Home-made Cheese cake

### Drinks:

Mineral Water

Red Wine Noble D.O. Ribera del Duero

Beer and soft drinks not included

Coffee





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## Menu 3

### Starters (every 4 persons):

#### Cabracho's cake

Mix of Bellota Iberian cured Ham & Loin with pure Ewe Cheese  
Home-made bread crumbed and fried portions of a mixture of flour,  
milk and butter containing black pudding ("morcilla"), Foie & Cabrales Cheese  
Roasted Vegetables "Escalibada"

### Main courses:

Roast Sucking Pig cooked in a firewood oven

or

Roast Baby Lamb cooked in a firewood oven

or

Charcoal grilled thick Ox Steak (400-450 gr.)

or

Duck Confit with Red Pepper Marmalade

or

Cod with Tomato and Picual Olive Oil

&

Lettuce, Onion and Tomato Salad (every 4 persons)

### Dessert:

Home-made Cheese cake

### Drinks:

Mineral Water

Red Wine Roble D.O. Ribera del Duero

Beer and soft drinks not included

Coffee



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## Menu 4

### Starters (every 4 persons):

Mix of Bellota Iberian cured Ham & Loin with pure Ewe Cheese  
Roast Peppers cooked in a firewood oven with Tuna Fish  
Big Asparagus with Smoked Salmon & Tartara sauce  
Cabracho's cake

### Main courses:

Roast Sucking Pig cooked in a firewood oven  
or  
Roast Baby Lamb cooked in a firewood oven  
or  
Charcoal grilled thick Ox Steak (400-450 gr.)  
or  
Duck Confit with Red Pepper Marmalade  
or  
Cod with Tomato and Picual Olive Oil  
&  
Lettuce, Onion and Tomato Salad (every 4 persons)

### Dessert:

Home-made Cheese cake

### Drinks:

Mineral Water  
Red Wine Roble D.O. Ribera del Duero  
Beer and soft drinks not included  
Coffee





# Asador del Rey

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## Menu 1 exclusive for dinners

### Starters (every 4 persons):

Cabracho's cake  
Roasted Vegetables "Escalibada"  
Grilled Goat Cheese with caramelized Onion & Pepper Jam  
Garlic Artichokes with Smoked Ham

### Main courses (\*):

Charcoal grilled thick Ox Steak (400-450 gr.)  
or  
Duck Confit with Red Pepper Marmalade  
or  
Grilled Swordfish

### Dessert:

Home-made Cheese cake

### Drinks:

Mineral Water  
Red wine Noble D.O. Ribera del Duero  
White wine D.O. Rueda  
Beer and soft drinks not included  
Coffee

(\* You can also choose one of our typical roasts



# Asador del Rey

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## Menu 2 exclusive for dinners

### Starters (every 4 persons):

Big Asparagus with Smoked Salmon & Tartara sauce  
Goat Cheese salad  
Garlic Artichokes with Smoked Ham  
Artisan Manchego Cheese

### Main courses (\*):

Charcoal Grilled Ox Tenderloin  
or  
Duck Confit with Red Pepper Marmalade  
or  
Grilled Swordfish

### Dessert:

Home-made Cheese cake

### Drinks:

Mineral Water  
Red wine Noble D.O. Ribera del Duero  
White wine D.O. Rueda  
Beer and soft drinks not included  
Coffee

(\* You can also choose one of our typical roasts