

TO SHARE

Cantabrian anchovies with Pría smoked cheese	17.00€
Cantabrian fresh anchovies with cured ham	16.00€
Monkfish and king prawn skewer	22.00€
Mushroom mini cachopos with Angus cured beef (cecina) and goat cheese	18.50€
Fresh fried squid with aioli	23.50€
Bay squid	24.00€
Braised baby squid ("chipirones afogaos")	20.00€
Fried or grilled baby squid	18.50€
Homemade Iberian ham croquettes	16.00€
Fried hake bites	22.00€
Fried monkfish with citrus aioli	25.00€
Liver with onions or garlic	17.00€
Broken eggs with boletus mushrooms and Parmesan shavings	19.50€
Broken eggs with king prawns and cured ham	19.00€
Broken eggs with potatoes, king prawns and baby eels (gulas)	19.00€
Grilled vegetable platter	19.00€
Potatoes with three sauces	15.00€
Scorpionfish pâté (cabracho) with pink sauce	15.00€
Padrón peppers	9.00€
Traditional garlic chicken / Los Campinos style garlic chicken	19.00€
Grilled mushrooms with ham	17.00€
Cod chunks on a sauté of peppers and onions	24.00€
Cod omelette	19.00€
Corn cakes with minced pork, fried egg and potatoes	19.00€
Grilled Pacific scallops with their vegetable sofrito	21.00€

OUR CASSEROLES

Mussels in marinara sauce	15.00€
Chorizo cooked in cider	7.50€
Limpets	17.00€
King prawns in garlic sauce	21.00€
Octopus in garlic sauce with prawns	25.00€
Homemade "3P" tripe stew (seasonal), full portion	19.00€
Homemade "3P" tripe stew (seasonal), half portion	15.00€

VAT INCLUDED

SPECIALITIES OF "LA TIERRINA"

Rice with lobster and king prawns (serves 2)	68.00€
Rice with boletus mushrooms and clams (minimum 2 servings)	24.00€
Black rice with line-caught squid (minimum 2 servings)	25.00€
Asturian bean stew	19.00€
Asturian vegetable and bean stew	18.00€

SEAFOOD

Velvet crab	10.50€
Lobster served with two sauces	60.00€
Grilled seafood platter (serves 2)	112.00€

(Please ask your waiter for advice)

FISH

Gratinated cod with cider aioli	25.50€
Portuguese-style cod	24.50€
Breaded hake fillet stuffed with spider crab and clam	26.50€
Gratinated hake with Cabrales cheese aioli	24.00€
Hake casserole	25.50€
Monkfish casserole	29.00€
Grilled fish with clams (per person, minimum 2 servings)	35.00€

CHECK OUR DAILY FISH SPECIALS

Bread portion	1.50€
Gluten-free bread portion	2.50€
Sauces (Mayonnaise, Cocktail Sauce, Brava Sauce or Aioli)	250€
Cabrales Cheese Sauce	3.00€
Bag	0.20€
Takeaway Container	1.00€

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST

MEATS

Los Campinos Veal Cachopo with caramelized apple garnish (Angus cured beef and Vidiago cheese)	29.50€
Traditional Veal Cachopo (Iberian ham and Manchego cheese)	28.50€
Asturian Xata veal chop	48.00€/Kg
Asturian Xata veal entrecôte	26.00€
Asturian veal escalopes with Cabrales cheese sauce, served with potatoes and piquillo peppers	19.50€
Garlic sweetbreads with shoestring potatoes	20.00€
Asturian Xata veal tenderloin	28.00€
Sautéed beef tenderloin cubes with garlic and boletus mushrooms	28.00€

CHESES AND COLD CUTS

Cabrales cheese with apple preserve and nuts	12.00€
Gamoneu cheese with apple preserve and nuts	15.00€
La Peral cheese with apple preserve and mixed nuts	11.00€
Selection of Asturian cheeses with apple preserve and mixed nuts	22.00€
Angus cured beef (Cecina) with Arbequina extra virgin olive oil	22.00€
100% acorn-fed Iberian ham (hand-carved)	25.00€
100% acorn-fed Iberian ham (half portion)	14.00€

SALADS

Mixed Salad (lettuce, tomato, onion, asparagus, egg, tuna, carrot and olives)	15.00€
Seafood Salad (lettuce, mixed leaves, tomato, prawns, marinated anchovies, smoked sardines, vinaigrette and olives)	18.50€
Warm salad with Asturian cheeses and walnuts (lettuce, mixed leaves, selection of Asturian cheeses, walnuts, "Queso a la Fueya" dressing and cherry tomatoes)	18.50€
"Los Campinos" Salad (lettuce, mixed leaves, piquillo peppers, mozzarella pearls, smoked sardines, red berry and Zythos vinaigrette)	19.00€

PRICES ON THE TERRACE ARE 15% HIGHER