

la Botica

Restaurante



We work with products of exceptional quality, maximum freshness, and seasonal availability. Our gastronomic offer varies daily in products and prices. We regret that some run out during the day. We understand that this is the best way to offer "maximum quality." Thank you for your understanding.

WE RECOMMEND ONE MAIN COURSE PER PERSON AND AT
LEAST ONE STARTER FOR EVERY TWO PERSONS

To Start

	INSIDE	TERRACE
Lodosa Asparagus with mayonaisse and vinagrette  	16 €	17,6 €
Homemade Croquettes    	2,4 € / ud	2,6 €/ud
(Iberian ham, Galician style octopus or calamari)		
Iberian Ham	24 €	26,4 €
Octopus salad    	21 €	22,1 €
Grilled Pacific Scallops with chopped garlic and parsley 	19,5 €	21,45 €
Grilled artichokes with ham and prawns sauce 	15 €	16,5 €
Grilled octopus with potato parmentier & white truffle   	29,5 €	30,5 €
Fried calamari with lime mayonaisse  	23 €	25,3 €
Aged cow picanha carpaccio with lime pearls	19,5 €	21,4 €

Spoon Dishes

Green beans with monkfish and prawns   	27 €	29,7 €
<i>Verdina IGP Spain 1° prize for Best Green Beans 2025</i>		
Asturian Fabada*2025 Finalist for the Best Fabada in the world 	24 €	26,4 €
Garden beans IGP & meats from Product from Asturian Paradise		
* Extra meats	5 €	5,5 €

Our Rices & Fideúa

(two portions minimum)

Fideúa nº4 with monkfish & prawns     	30 €/r.	33 €/r.
2° Prize 2026 "II Championship Best Fideúa in Asturias"		
Rice with Free-range Chicken  	29,5 €/r.	32,5 €/r.
Rice with Spider Crab 	32 €/r.	35,2 €/r.
Rice with Oxtail  	33,5 €/r.	36,6 €/r.
Rice with Turbot 	39 €/r.	42,9 €/r.
Bread serving 	1,7 €	1,7 €
Gluten-Free bread serving	2 €	2 €

Alérgenos



TAXES INLCUDED | 10% TERRACE ADD-ON

Due to the Spanish law 7/2022, 8 april, we are obliged to charge for take-away containers (Tupper 0,95 €, bag 0,30 €)

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CARTA 2026

Salads

	INSIDE	TERRACE
Northern Tuna bites with tomatoes and arugula 	19 €	20,4 €
Burrata with tomato tartar & Walnut Pesto  	17 €	18,7 €
Lettuce heart with Gamoneu cheese & Hazas anchovies   	16 €	17,6 €

Flavoured with garlic, rosemary oil & dried fruits

From the Sea

"El Barquero" savage cod   	29,9 €	32,9 €
"ajo arriero" style with prawns		
Selection of the day's fish according to catches 	S.M.	S.M.
Heik Cachopo filled with spider crab and brown crab meat 	32,5 €	36 €

(3° Place for Best Fish Cachopo in the World)

Our Meats

Cachopo IGP "Asturaya" steak IGP   	38 €	41,5 €
Finalist 2025 - Best Cachopo in Spain Finalist "Best Cachopo 2026"		
Steak, Iberian shoulder ham, three Asturian cheeses (Afuega 'l Pitu, Ahumau de Tineo y Cueva de Llonín), caramelized onion & breaded with traditional bread, Japanese Panko & Corn flakes.		
Lamb shank 	24 €	26,4 €
Iberian pork shoulder 100% acorn "Romeral de Jabugo"	34 €	37,4 €
Beef Tataki with citrus ponzu 	34,5 €	37,9 €
Beef ribs	29,5 €	32,45 €

Desserts

Homemade Rice pudding 	7 €	7,7 €
Warm Chocolate Cake with Ice Cream and Custard   	7,5 €	8,25 €
Warm apple tart 	7,5 €	8,25 €
Oven cheesecake   	7,5 €	8,25 €
Lemon mousse  	6,5 €	7,25 €
Caramelized Brioche french toast    	8 €	8,8 €
with salty nuts icecream		
Artisan icecreams under the stamp of Products of Asturias		
Gigabom Almonds   	5 €	5,5 €
Oreo cup  	4 €	4,4 €

IVA INCLUIDO | 10% SUPLEMENTO TERRAZA

Debido a la ley 7/2022 de 8 de abril, estamos obligados a cobrar por los envases
(Tupper 1 €, bolsa 0,30 €)