

"Arrieros somos
y por el camino
nos encontraremos"

decía mi abuelo
al paso de las carretas
cargadas de congrio,
bacalao, garbanzos,
trigo, vinos...

sabores y olores
característicos de mi tierra.

Aquí empieza
nuestra historia
y queremos que seas
partícipe de ella.



Miembro de Euro-toques



Maestros de Cocina
de Castilla y León



Restaurante galardonado
con El Plato de Oro



Restaurante Micológico



Miembro de la Asociación
Gastronómica y Cultural
"El Borrallo"



RESTAURANTE
Serrano

*According to Royal Decree 126/2015 of 27 February, this establishment
has at your disposal this letter identifying the possible allergens of each dish.*



GRANDMA'S STEW

El garbanzo de Pico Pardal
agua al nacer y al cocer.

- Chickpeas with stewed octopus 🐙 22,00€
- Cod salad with chickpeas Pico Pardal 🐟 26,00€
- 💡 chickpea bag to cook at home 5,50€/kg

THE GARDEN OF MY LAND

Fresno, Bierzo,
Sahagún, Cepeda.

- 🍄 Boletus Edulis (mushroom) cooked in Olive oil and foie gras 30,00€
- 🍒 Cherry cold soup, diced cured beef jerky and boiled egg 🍳 20,00€
- 🍅 Tomato from the Bierzo vegetable garden with pickled White Tuna 🐟 25,00€
- Smoked salmon salad with la Paisana Semi-Matured cheese 🐟 18,00€
- 100% Leonese salad, cecina, Veigadarte cheese & russet Apple 🍏 18,00€
- Russian salad, smoked eel and white tuna 🐟 22,00€
- 🌶️ Peppers stuffed with monkfish and Pine Bolete in their tomato sauce 🍅 30,00€

SERRANO'S CLASIC OF 1982

Una cocina de producto
y corazón.

- Cecina from Astorga (Beef jerky) 20,00€
- Cecina from Astorga (Beef jerky) with foie gras, marinated in bee pollen and olive oil 22,00€
- El jamón ibérico de Guijuelo (Guijuelo D.O.-certificate of origin-iberian ham) and toast bread 🍞 22,50€
- Sweetbreads of milk lamb (mama Telvi recipe) 30,00€
- St. George mushroom with iberian ham 🍄 35,00€
- House made Croquettes 🍷 14,00€
- Carpaccio of smoked cod with orange 🐟 22,00€
- Foie gras in Pedro Ximenez (oloroso wine), raisin and pine nut sauce 🍷 30,00€
- Smoked sardine with creamy caramelized Reineta apple 🐟 20,00€
- The Premium Cantabrian anchovies with olives and Reineta apple 🐟 20,00€
- 🐝 Beef loin carpaccio with semi-cured cheese 🍷 35,00€
- Fresh pasta stuffed with goat cheese and jerky salt 🍷 25,00€

THE NEMESIO CHENS

De corral y mojados
con los dedos

- Fried eggs, potatoes and fresh black truffie (Tuber melanosporum) 🍳 28,00€
- Scrambled eggs with potatoes courgette and morcilla (Black pudding) from León 🍳 18,00€



FISH

*Olor a salitre,
sabor a MARagateria.*

-  Semi-smoked salmon, seasoned mushroom stew and creamy mashed potato     25,00€
-  Pil-pil style cod cheeks with Boletus Edulis (mushroom name)  28,50€
- * Cod stew, Maragateria style   28,00€
- * Hake battered in egg with peppermint aioli     28,50€
- * Monkfish in green coriander sauce with mushrooms  40,00€
- * Wild turbot on creamy potato and celery sauce   40,00€

MEAT STEW

*Coma buena carne y beba vino
añejo, así le relucirá el pellejo.*

- * Iberian pork cheeks in Mencia red wine sauce  26,00€
-  Oxtail stew with wild mushrooms  26,50€
-  Partridge stew with wild mushrooms and foie gras  28,00€

BABY LAMB

*Lechazos de la
montaña del Teleno.*

- * Grilled baby lamb ribs 25,00€
- * Gratin cannelloni with lamb and truffle    26,00€
- * Roast lamb with red peppers from Bierzo (nearby región) 30,00€
- * Roast lamb shoulder with red peppers from Bierzo (nearby región) 35,00€

PORK, DUCK, DEER AND COW

*La matanza, la caza.
Sabores de tradición.*

-  Iberian Pork sirloin steaks Buttered on Boletus edulis (mushroom) sauce    26,00€
- * Roast duck in raspberry sauce   28,00€
- * Grilled deer steak in raisin, pine nut and leek sauce   28,00€
- * Caramelized foie gras on sirloin steak 32,00€

V.A.T. Included

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All our dishes are susceptible to contain allergens



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