"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.

Guía Repsol

Recomendado en la guía MICHELIN

Miembro de Euro-toques

Maestres 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

Según el Real Decreto RD 126/2015 de 27 de febrero este establecimiento tiene a su disposición una carta para posibles alérgenos alimentarios.

GRANDMA'S STEW

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

- Chickpeas with stewed octopus — 25 €
- Lentils with chorizo from León — 18,50 €
- Chickpeas with mushrooms — 30 €

Chickpea bag to cook at home — 5,50 €/kg

THE GARDEN OF MY LAND

Fresno, Bierzo, Sahagún, Cepeda.

Setas de temporada ¡Preguntanos!

- Boletus Edulis (mushroom) cooked in Olive oil and foie gras — 30 €
- Smoked salmon salad with la Paisana Semi-Matured cheese — 18 €
- 100% Leonese salad, cecina, Veigadarte cheese & russet Apple — 18 €
- Peppers stuffed with monkfish and Pine Bolete in their tomato sauce — 30 €
- Almadraba Red Tuna Tartare with Pistachio Pesto — unity 17,50 €

SERRANO'S CLASIC OF 1982

Una cocina de producto y corazón.

- Cecina from Astorga (Beef jerky) — 25 €
- Cecina from Astorga (Beef jerky) with foie gras, marinated in bee pollen and olive oil — 27 €
- Beef loin carpaccio with semi-cured cheese — 35 €
- Sweetbreads of milk lamb (mama Telvi recipe — 30 €
- Veal tripes with a touch of cumin grass — 20 €
- House made Croquettes (5ud) — 14 €
- Carpaccio of smoked cod with orange — 25 €
- Foie gras, Malvasia grape and caramelized walnut — 30 €
- Smoked sardine with creamy caramelized Reineta apple — 20 €
- The Premium Cantabrian anchovies with olives and Reineta apple — 20 €
- Oven-gratinated scallop — unity 16 €
- Fresh pasta stuffed with goat cheese and jerky salt — 25 €

GRANDPA NEMESIO'S HENS

De corral y mojados con los dedos.

- Fried eggs, potatoes and fresh black truffle (Tuber melanosporum) — 30 €
- Scrambled eggs with patatoes courgette and morcilla (Black pudding) from León — 18 €

FISH

Olor a salitre, sabor a MARagateria.

- Semi-smoked salmon, seasoned mushroom stew and creamy mashed potato — 25 €
- Pil-pil style cod cheeks with Boletus Edulis (mushroom name) — 35 €
- Cod stew, Maragateria style — 32 €
- Hake battered in egg with peppermint aioli — 30 €
- Monkfish in green coriander sauce with mushrooms — 40 €
- Wild turbot on creamy potato and celery sauce — 40 €

MEAT STEW

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

- Iberian pork cheeks in Mencia red wine sauce — 28 €
- Oxtail stew with wild mushrooms — 28 €
- Partridge stew with wild mushrooms and foie gras — 30 €

BABY LAMB

Lechazos de la montaña del Teleno.

- Grilled baby lamb ribs — 28 €
- Gratin cannelloni with lamb and truffle (Tuber melanosporum) — 26 €
- Roast lamb with red peppers from Bierzo (nearby región) — 35 €
- Roast lamb shoulder with red peppers from Bierzo (nearby región) — 40 €

PORK, DUCK, DEER AND COW

La matanza, la caza. Sabores de tradición.

- Iberian Pork sirloin steaks Buttered on Boletus edulis (mushroom) sauce — 28 €
- Roast duck in raspberry sauce — 28 €
- Grilled deer steak in raisin, pine nut and leek sauce — 33 €
- Caramelized foie gras on sirloin steak — 35 €

V.A.T. Incluyed

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

Cereal with gluten · Crustacean · Egg · Fish · Peanut · Soya · Milk · Celery · Nuts · Mustard · Sesame · Sulphite & sulfur anhydride · Mollusc · Lupin bean

All our dishes are susceptible to contain allergens

RESTAURANTE

Serrano