

"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



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  22,00 €
- Green beans (Alubia Verdina) in green sauce with clams       26,00 €
- Lentils with chorizo from León  18,50 €
- 💡 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 30,00 €
-  Chickpeas with mushrooms 30,00 €
- Smoked salmon salad with la Paisana Semi-Matured cheese  18,00 €
- 100% Leonese salad, cecina, Veigadarte cheese & russet Apple  18,00 €

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 €
- Guijuelo D.O.-certificate of origin-iberian ham and toast bread  22,50 €
- Sweetbreads of milk lamb (mamá Telvi recipe) 26,00 €
- Veal tripes with a touch of cumin grass 18,00 €
- House made Croquettes (5 ud.)       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 €
- Steamed cockles **XXL**  35,00 €
- Fresh pasta stuffed with goat cheese and jerky salt    25,00 €

GRANDPA NEMESIO'S HENS

De corral y mojados
con los dedos.

-  Fried eggs, potatoes and fresh black truffle (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     22,00 €
-  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  22,00 €
-  Oxtail stew with wild mushrooms  25,00 €
-  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 (Tuber melanosporum)    22,00 €
- * Roast lamb with red peppers from Bierzo (nearby región) 30,00 €
- * Roast lamb shoulder with red peppers from Bierzo (nearby región) 35,00 €

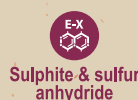
PORK, DUCK, DEER AND COW

La matanza, la caza.
Sabores de tradición.

-  Iberian Pork sirloin steaks Buttered on Boletus edulis (mushroom) sauce    22,00 €
- * Roast duck in raspberry sauce   22,50 €
- * Grilled deer steak in raisin, pine nut and leek sauce   25,00 €
- * Caramelized foie gras on sirloin steak 32,00 €

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.



All our dishes are susceptible to contain allergens



RESTAURANTE
Serrano