


















AMÓS

by Jesús Sánchez

TO SHARE

	Anchovies from the Cantabrian Coast served with Oil and Butter  	30
	Tudanca Beef Tartare    	28
	Potato Millefeuille with Egg Yolk Sauce, Cured Pork Jowl and Truffle 	30
	Roast Beef of Iberian “Presa” with Anchovy Cream and Crispy Potatoes  	22
	Amós’ Traditional Spanish Omelette to Share 	22
	Santander-Style Fried Calamari 	25
	Stew Croquettes with Iberian Pork Jowl Veil    	20

STARTERS

	Seasonal Mushrooms with Game Jus and Farm Egg  	28
	Oysters with Cantabrian “Ponzu” Sauce   	6€/ud.
	Partridge Escabeche Salad with Autumn Truffle   	30
	“Bikini” Sandwich of Beef Tenderloin, “Granja La Sierra” Cheese and Candied Peppers    	29
	White Beans with Chicken Meatballs and Prawn Tails    	30

Extra Truffle + €20

Extra Caviar + €15

Amós Bread Selection 5€ per person VAT included.

At Amós restaurant we offer products of the highest quality, betting on local farmers, ranchers, and producers. Our fish comes from the Cantabrian Sea.

For a more exclusive experience, all customers of AMÓS restaurant can enjoy valet parking service and 2 hours of free parking upon arrival at the hotel reception

AMÓS' RICES

- ## FROM THE SEA

- Fried Hake Bites with Tartare Sauce and Sea Mayonnaise 🍷 🍷 34
- Lobster with Seafood Ravioli and Crayfish Cream 🍷 🍷 🍷 🍷 44
- Sole with Citrus Sauce with a Touch of Pasiega Butter and Saffron 🍷 🍷 🍷 🍷 38

FROM THE VALLEY

- Venison Loin with Braised Red Cabbage and Chestnuts 🍷 🍷 🍷 36
- Rack of Lamb Stuffed with Foie Gras and Chanterelles 🍷 🍷 🍷 38
- Roast Suckling Goat Shoulder, Candied Peppers and Mashed Potato 32



What you can't miss from Jesús Sánchez***

Gluten
 Seafood
 Fish
 Egg
 Soy
 Dairy
 Nuts
 Sulfites
 Mollusk
 Sulfites
 Sustainable

DESSERTS

Traditional Flan with Goat's Milk Ice Cream 🏠 ☆ 🌿

16

🍪 Creamy Almond Tart
with Caramel Ice Cream 🍵 🏠 🌿 ☆

16

Creamy "Sobao" Pasiego with
Cream Ice Cream 🍵 🏠 🌿 ☆

14

Red Berry and Rose Escabeche
with Lychees and Yogurt 🏠 SO₂

14

Chocolate Ganache and
Ice Cream with Cocoa Crunch 🏠 🌿 ☆ 🍵

16

Our coffee counts with a sustainability certification. 🌿

Teas and Infusions are designed exclusively for Rosewood Villa Magna by our Tea Sommelier.

All prices are in € and include 10% VAT.

AMÓS

by Jesús Sánchez

SWEET WINES

Néctar PX González Byass D.O. Jerez-Xérès-Sherry	10
Solera 1847 Oloroso Dulce D.O. Jerez-Xérès-Sherry	10
Sidra Valverán 20 Manzanas I.G.P Asturias	10
Château Laribotte A.O.C. Sauternes	10
LBV 2015 Quinta do Noval Oporto	14
Tawny 10yr Quinta do Noval Oporto	16
Noé 30 años González Byass D.O. Jerez-Xérès-Sherry	16
Apóstoles VORS Palo Cortado	19
Tokaji Oremus Aszú 5 Puttonyos 2017 Tokaj-Hegyalja	24
Château d'Yquem	150

SPIRITS

WHISKEY

Jhonnie Walker Black Label	20
The Macallan Double Cask 12 Años	24
Oban 14 Años	26
Hibiki Harmony	34

COGNAC & BRANDY

Carlos I Imperial XO	20
Torres 20 Años Hors D'Age	22
Hennessy XO	55
Remy Martin Louis XIII	500

RUM

Santa Teresa 1796	22
Zacapa XO	55
Flor de Caña 25 Años	65