


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

Amós' Selection of Vegetables	26
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 + €25

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



















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





AMÓS' RICES

-  Rice with Baby Squid in Paella Style, Fried Egg and Caviar (2 pax)     58
- Rice with Free-Range Chicken Casserole Style (2 pax)  48

FROM THE SEA

- Fried Hake Bites with Tartare Sauce and Sea Mayonnaise   34
- Lobster with Seafood Ravioli and Crayfish Cream     44
-  Our Famous Hake in Seaweed Green Sauce    38
-  Baby Squid Stuffed in Their Own Ink    32
- Sole with Citrus Sauce with a Touch of Pasiega Butter and Caviar     44

FROM THE VALLEY

-  Amós' Spicy Tripe Stew  28
- Beef Tenderloin with "Picón Bejes-Tresviso" Blue Cheese Sauce and Potato Millefeuille   38
- Venison Loin with Braised Red Cabbage and Chestnuts    36
- Roasted Kid Goat Shoulder, Confit Peppers and Mashed Potatoes 32
- Stuffed Pularada with Foie Gras and Wild Mushrooms with Tostadillo de Liébana Jus 36

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

 Gluten  Seafood  Fish  Egg  Soy
 Dairy  Nuts  Sulfites  Mollusk  Sulfites  Sustainable

All prices are in € and include 10% VAT.

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DESSERTS

Traditional Flan with
Pasiego Cream 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.

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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