

The Green

Restaurante & Lounge



Prices in Euro / VAT included

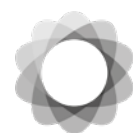
Information for people with food allergies and intolerances is available.
All our products may contain allergens (Regulation 1169/2011).
Please consult our staff before placing your order.

📍 SHARE! @ARTIEMHOTELS #ARTIEMLOVERS

Certified



Corporation



BIOSPHERE

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THE BEST DISHES (FOR THE WORLD)

At ARTIEM we believe that our food is the key to taking care of our body, mind and diet, and therefore being more healthy.

At The Green, we prioritise the selection of fresh, local, high-quality products for our dishes. To do this, we rely on partners such as our own livestock supplier, Nachón, which supplies us with meat from our own livestock raised in a sustainable, environmentally friendly way, and Viveros Runza, who grow fruit and vegetables using ecological methods in Villaviciosa, guaranteeing fresh, carefully selected ingredients that support our local economy while caring for the environment, enriching our recipes with authentic Asturian taste.

Enjoy!



**THE
BEST
HOTELS
FOR THE
WORLD**

Sharing is living

SUN-DRIED TOMATO AND BASIL HUMMUS for dipping <i>Sulphites, nuts, sesame, gluten</i>	18
SLICED IBERIAN HAM on crystal bread daubed with tomato <i>Sulphites, gluten</i>	25
AITOR VEGA CHEESES The Green's selection 🍷 <i>Dairy, nuts, gluten</i>	19,50
"PITU DE CALEYA" mini-skillet with wheat tortillas and garnish APORTAM <i>Sulphites, gluten</i>	19
BAO ROLL STUFFED WITH PORK CHEEK FROM OUR OWN LIVESTOCK PROVIDER with pickled onion and sriracha mayonnaise <i>Gluten, eggs, sulphites, celery</i>	23 14 ½ ración
CANTABRIAN OCTOPUS "BOMBS" (octopus flesh inside potato purée ball) on cuttlefish aioli with an Eastern touch 🍷 <i>Seafood, gluten, fish, eggs</i>	21 13 ½ ración
CREAMY CROQUETTES "FROM THE DELI" 🍷 <i>Dairy, gluten, sulphites, eggs</i>	14 8 ½ ración
BREAD AND SNACKS <i>Gluten, nuts, sesame</i>	2,5

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🍷 Popular dishes **APORTAM** Enjoy eating while caring for what matters most

Shall we start?

TOMATO AND BURRATA CARPACCIO with pesto and pistachios 🍷	19
<i>Nuts, dairy</i>	
CREAM OF BOLETUS with poached egg, and parmesan and truffle biscuit 🍷	21
<i>Dairy, nuts, eggs, celery</i>	
BLACK SCALLOPS smothered in wakame hollandaise sauce	24
<i>Shellfish, sulphites, fish, eggs, dairy, mustard, celery</i>	
SMOKED SALMON, AVOCADO AND ORGANIC TOMATO SALAD with a yoghurt vinaigrette	23
<i>Fish, dairy, mustard, sesame</i>	
HAM AND NUT SALAD DRESSED WITH OUR VERY OWN SALMOREJO	23
<i>Gluten, sulphites, eggs, nuts</i>	
SEASONAL VEGGIE AND PRAWN RISOTTO APORTAM	19
<i>Shellfish, dairy, sulphites, fish</i>	
"PITU CALEYA" RICE 🍷 APORTAM (min. two servings)	19
<i>Sulphites</i>	
CREAMY RICE WITH ASTURIAN PORK CHEEKS FROM OUR NACHÓN LIVESTOCK SUPPLIER 🍷 APORTAM	19
<i>Sulfitos</i>	

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You must try...

CANTABRIAN CRISPY FISH WITH MARIÑANA CHIPS (fish and chips) 🍷 <i>Fish, sulphites, gluten</i>	26
CONFIT OF COD WITH CREAM OF ASPARAGUS AND COURGETTE TAGLIOLINI <small>APORTAM</small> <i>Fish, sulphites, seafood</i>	26
OVEN-BAKED RED PORGY WITH CANTABRIAN CLAMS AND "POOR MAN'S POTATOES" 🍷 <i>Seafood, fish, sulphites</i>	32
CACHOPO STUFFED WITH CHOSCO DE TINEO (PGI) CURED SAUSAGE AND "AFUEGA'L PITU" (DO) CHEESE <i>Sulphites, gluten, eggs, dairy</i>	24
ARTIEM HAMBURGER with smoked "Los Caserinos" cheese in a brioche roll <i>Gluten, sulphites, dairy</i>	24
ENTRECÔTE LAMINATE with "Aitor Vega" three-milk cheese sauce 🍷 <i>Dairy, sulphites</i>	26
BEEF TENDERLOIN with boletus, shallots and parmentière potatoes <i>Dairy, sulphites</i>	26
STEAK TARTAR OF BEEF with Roman focaccia toast cooked to your taste at your table 🍷 <i>Fish, sulphites, eggs, gluten</i>	26
DE-BONED "CABRITU BERMEYU" (ASTURIAN KID GOAT, DO) cooked in its own juice <i>Sulphites</i>	28

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APORTAM, CHANGING THE WORLD WITH OUR FOOD



APORTAM is how we hope to inspire people to be happy by choosing products that care for our health, our community and our planet.

Time for “finger-licking”

CHEESECAKE from the county with berry sauce 🍷 <i>Eggs, dairy, gluten</i>	6,50
APPLE MILLE-FEUILLE with hazelnut praline and home-made rice pudding ice cream 🍷 <i>Nuts, gluten, dairy</i>	6,50
BIRRAMISÚ of Scone beer and Lotus biscuit 🍷 <i>Gluten, dairy, eggs, nuts</i>	7
ALL IN BLACK Savoury chocolate brownie and chocolate ice cream <i>Eggs, dairy, nuts, gluten</i>	6,50
PASSIONFRUIT in semifreddo and mango coulis <i>Lácteos, pescado, gluten, huevos, frutos secos</i>	6,50
HOME-MADE ICE CREAM SCOOP APORTAM <i>Dairy, gluten, eggs, nuts, soya</i>	6
FRUTA DE TEMPORADA APORTAM	6

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