

Bodegón Asturleonés

CALLE RAMIRO III 9, LEÓN (León)

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MENU

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CHEF'S SPECIALTIES

FOR SNACKING

Cold Cuts Platter

18,00 €

Tenderloin, cellar ham, smoked chorizo from León, salchichón, and beef cecina

Bulletin Board Still Life

24,00 €

Beef jerky, cured loin, cellar ham, smoked Leon chorizo, salchichón, cured cow tongue, and sheep cheese

Asturleonese cheese board

18,00 €

Aged sheep cheese, cow (mule potatoes, León), goat (soft rulo), Cabrales (blue), La Fueya (blue cream), old sheep, and cheese of the month (chef's choice), honey, quince, and nuts.

Cured cow tongue (León style), paprika, EVOO, and PX cream

18,00 €

Temperate tongue, pepper

Iberian ham from Salamanca

23,00 €

With tomato, EVOO, and bread toast.

Wagyu beef jerky (premium)

30,00 €

60 g.

Beef jerky (IGP Grand Reserve)

20,00 €

With extra virgin olive oil

SALADS

Cake scorpionfish

With toast and pink salt with citrus

18,00 €

Russian salad

With tuna, shrimp, egg, peas, peppers, and their special mayonnaise.

11,00 €

Paamesa Salad

Lettuce, pink tomato, onion, peppers, and olives

9,50 €

Still life salad

Lettuce, pink tomato, onion, bell peppers, asparagus, tuna, shrimp, boiled egg, and olives

13,00 €

Kingdom Salad

Lettuce, endive, pineapple, goat cheese, sheep cheese, cow cheese (mule potatoes), La Fueya cheese (blue), aged cheese shavings, and cecina flakes.

16,00 €

Premium tomato salad

(according to the season: pink, sea blue, raf, Mansilla, ox heart)

12,00 €

Roasted pepper salad

Peppers, garlic, extra virgin olive oil, PX cream

11,00 €

HOT STARTERS

Potatoes with three sauces	9,00 €
Homemade sauces. Aioli, spicy and blue cheese.	
Chorizo in cider	12,00 €
3 units	
Chorizo ??in wine	12,00 €
3 units	
Potatoes with Cabrales cheese	12,00 €
Cabrales cheese, La Fueya cheese, and cream.	
chicken wings	10,50 €
Fries, barbecue sauce option	
Assorted croquettes	11,00 €
Iberian ham, beef jerky, mushrooms. 12 units. Extra croquette 1€. They can all be the same or combined to your liking.	
Stuffed peppers	12,00 €
Beef, cod or mixed. 8 pieces.	
Baked ham	12,00 €
Leonese style (grilled with paprika, extra virgin olive oil, peppers, and sliced potatoes).	

TYPICAL AND HEARTY DISHES

Tasting of products from León	14,00 €
Chorizo, blood sausage, ham, and peppers hash	
Tripe LEONESA	14,00 €
It comes with French fries	
Slaughterhouse hash	10,50 €
Typical blood sausage from León.	10,50 €
Fabada with chunks	14,00 €
In the style of La Bañeza	
Noodle soup with beef	10,00 €
Ham, beef jerky, chorizo, bacon, and lacón tacos	
Grandma's little casserole	14,00 €
Stewed beef, with potato stew, porcini mushrooms and boletus mushrooms	
Sea and mountain casserole	14,00 €
Chickpea stew with prawns, saffron milk caps, and porcini cream	

FROM THE SEA

Fried calamari squid	16,00 €
Homemade batter (chickpea, corn, and rice flour)	
fried small cuttle-fish	18,00 €
Baby squid in garlic	18,00 €
mussels with vinaigrette	14,00 €
Rabid mussels	14,00 €
Special hot sauce Bodegón	
Gambones grilled	20,00 €
8 units	
Baked prawns	22,00 €
8 units. Spicy red sauce	
octopus Galician style	27,00 €
With boiled potato	
Grilled octopus with garlic	29,00 €

GRILLS

Asturleonese mixed grill (land and sea)

75,00 €

Beef entrecote, lamb chops, veal steak, pork ribs, Creole chorizo, smoked chorizo from León, grilled prawns, mussels in vinaigrette, fried calamari rings, fried baby squid, piquillo peppers, and French fries.

Grilled dish

22,00 €

It is only served from Monday to Friday. Dish for one person. Not to be shared. Ask the waiter for options to share it. Beef entrecote, lamb chop, veal steak, pork rib, chicken fillet, Creole chorizo, Leon chorizo, pork belly, piquillo pepper, French fries, bread, a drink (draft beer, glass of wine or water) and dessert (flan or custard or coffee)

Homemade cold sauce supplement

2,00 €

Brava, alioli, blue cheese, chimichurri, pink

Homemade hot sauces

3,00 €

Cazurra (mustard, honey, barbecue, raisins, spices, liquor) Astur (cabrales, Fueya, goat, spices, and cream)

Fried egg supplement

1,50 €

Price per unit

French omelette supplement

7,00 €

Only children

Scrambled eggs

7,00 €

Only children

SPECIAL CACHOPOS

Champion Cachopo

65,00 €

Approximately 1.5 kg. of Asturian IGP veal meat, cream of caramelized peppers, eggplant and mild cheese pudding, León IGP beef cecina, sheep cheese from pata de mulo, Iberian ham, and pasteurized cow cheese bechamel. Finalist for the best "cachopo" in Spain 2020, 6th prize. Best gluten-free "cachopo" in Spain 2023.

Cachopo Cazorro

50,00 €

Approx. 1kg. Asturian IGP beef, Iberian pork mince, tender goat cheese log, cow cheese bechamel, mule potatoes. Finalist for the best "cachopo" in Spain 2024 made with Asturian IGP veal. Gourmet Hall 2024. Madrid.

Mushroom cachopo

50,00 €

Approximately 1kg of Asturian IGP veal meat, cream made with peppers, chanterelles, and porcini mushrooms, sheep cheese, IGP extra-aged beef jerky, shiitake mushrooms, and cow cheese bechamel sauce, mule potatoes.

CACHOPOS WITH TRADITION

Leonese cachopo with beef jerky and goat cheese

45,00 €

Approx. 1kg. of Asturian IGP veal meat, IGP León cow reserve beef jerky, goat cheese (soft roll), cream of caramelized peppers with cow-sheep cheese bechamel. Special mention in the Best Cachopo in Spain 2023 contest made with Asturian veal and gluten-free.

Mushroom, ham, and Cabrales cheese cachopo

45,00 €

Approximately 1kg of Asturian IGP veal, mushroom cream, cured ham, shiitake mushrooms, and Cabrales cheese cream from La Fueya de hojas. Contestant for the best cachopo in the world 2023.

Ham and cheese cachopo

45,00 €

Approx. 1kg of Asturian IGP veal, cream of caramelized peppers and cream, cured reserve ham from León, bechamel sauce made with cow and sheep cheese (from León).

Six-cheese cachopo

45,00 €

Approx. 1kg. Asturian IGP veal meat, cow-sheep cheese bechamel, sheep pata de mulo cheese, goat cheese, La Fueya cheese (blue), Gamoneu cheese shavings, cured Idiazabal cheese shavings, and a layer of baked lacón.

PAN BLOWS

Ground beef skillet

12,00 €

3 fried eggs with potatoes and chorizo hash

Black pudding slap

12,00 €

3 fried eggs with potatoes and blood sausage from León

Bacon slap

12,00 €

3 fried eggs with fried potatoes and grilled bacon with peppers

Creole skillet

12,00 €

3 fried eggs with potatoes and Creole chorizo

Chicken skillet

12,00 €

3 fried eggs, French fries, 300 gr. of marinated chicken fillets (paprika, garlic, parsley, and oregano)

FRYING PANS AND SCRAMBLED EGGS

Pot roast dish

14,00 €

Slices of marinated pork loin, French fries, 3 fried eggs, and peppers.

Sailor slap

14,00 €

3 fried eggs, French fries, baby eels with garlic, prawns, peppers, and cream.

Homemade nuggets slap

12,00 €

3 fried eggs, french fries, chicken nuggets

Asturian IGP beef strip steak

14,00 €

3 fried eggs, French fries, and strips of veal steak with or without Cabrales cheese

garlic sprouts sautéed with eggs

14,00 €

Garlic shoots, prawns, asparagus, piquillo peppers, and egg

Mushroom scramble

15,00 €

Egg, selection of mushrooms (shiitake, boletus, cardoon, lameco,...), boletus cream with saffron milkcaps, cured ham cubes, and sheep cheese shavings.

GRILL AND GRIDDLE

Beef sirloin steak

22,00 €

Approximately 350 gr. (young bull or cow), grilled.
Great selection of meats from Asturias and León.

Fillet of beef

27,00 €

Approximately 300 grams (grilled or griddle).
Premium meats with aging.

Ribeye steak from old cow's loin

50,00 €

Approximately 600 grams. Aged premium
selection meat (grilled or griddled). Served sliced.

Ribeye steak

60,00 €

Approximately 500 grams. Little ripening, certified
premium selection (grill or griddle). Served sliced.

GRILL AND OVEN

Churrasco of veal

17,00 €

Grilled red meat from Asturian IGP veal, selection
of meats

Duroc pork ribs Full rack

24,00 €

Marinated in Bodegón sauce and grilled in a grill
oven (spices, barbecue, honey, mustard, and soy).
Approximately 800 grams.

Duroc pork ribs Half rack

14,00 €

Marinated in Bodegón sauce and grilled in a grill
oven (spices, barbecue, honey, mustard, and soy)
Approximately 500 grams

Lamb chops

22,00 €

Grilled with garlic

Veal escalopes

16,00 €

Approximately 350 grams of Asturian IGP veal.
Breaded or grilled. With Cabrales cheese or
pepper.

Aged beef burger

16,00 €

Approximately 300 grams of aged or Angus beef
(premium meat selection), lettuce, tomato, soft
goat cheese, fried egg, and our Bodegón sauce.

DESSERTS

Cheesecake

6,00 €

With whipped cream and strawberry syrup.

Recommended for sharing.

Pineapple with cream

4,00 €

And caramel syrup

caramel custard with whipped cream

4,00 €

And caramel syrup

Ice cream cake

4,50 €

With caramel syrup

Rice pudding

4,50 €

With cinnamon and caramel syrup

Vanilla custard

4,50 €

With whipped cream and caramel syrup

Chocolate custard with whipped cream and caramel syrup















4,50 €

Gluten-free cooking

Typical cuisine of León and Asturias.

Almost all the dishes on this menu DO NOT CONTAIN GLUTEN. However, some of them may contain it. In case of intolerance or allergy to any type of food, please consult our staff.

Allergen Information

- | | | | |
|--|---|--|---|
|  Cereals with gluten |  Crustaceans |  Eggs |  Fish |
|  Peanuts |  Soybeans |  Milk |  Tree nuts |
|  Celery |  Mustard |  Sesame |  SO ₂ (sulphites) |
|  Lupin | |  Molluscs | |

Allergen information is displayed in accordance with **Regulation (EU) No 1169/2011** on the provision of food information to consumers.

Depending on each menu and on the information provided by the establishment, dish allergens **may or may not be shown**. Where indicated, the information is **for guidance only** and may contain **errors or omissions**, and there may also be **traces due to cross-contamination**. If allergens are **not shown** on the menu, the customer must **explicitly check with the establishment** before ordering or consuming.

The establishment's responsibility relates exclusively to the information it provides **directly to the customer** at the time of ordering and service, **after the customer has expressly communicated their allergies or intolerances and requested confirmation** of the dish composition. The customer must always **inform** the establishment of their allergies/intolerances and **confirm** the suitability of the dish before ordering and consuming it. The data shown on ConMenu are **for information purposes** and may contain errors or omissions;

ConMenu does not guarantee their accuracy and accepts no liability for their use.