



Bellmónt
SPANISH RESTAURANT

NOCHE BUENA 2020

SERVED FAMILY STYLE - ESTILO FAMILIAR PARA COMPARTIR

CACHOPO ASTURIANO

CON SALSA DE PIÑONES

ASTURIAS STYLE BREADED VEAL FILLET, HAM & CHEESE

PIMIENTOS DE PIQUILLO RELLENOS

BECHAMEL DE GAMBAS Y CREMOSO DE CABRA

STUFFED PIQUILLO RED PEPPERS

SHRIMP BECHAMEL AND CREAMY GOAT CHEESE

PLATO PRINCIPAL

ELIJA UNA OPCIÓN DE LA SELECCIÓN MAS ABAJO

CHOOSE ONE OPTION FROM BELOW

CHULETITAS DE CORDERO LECHAL

4 LAMB CHOPS MILK FED, RÚSTICAS POTATOES, ICEBERG WITH
BLUE CHEESE TOPPING

*SKIRT STEAK 100% NATURAL AVAILABLE TOO

SOLOMILLO DE RES A LA PIEDRA

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE
ROCK, AGED OVER 29 DAYS, RÚSTICAS POTATOES

PAELLA DE MARISCOS

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON,
CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

COCHINILLO A LA LEÑA ESTILO SEGOVIANO

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN
PANADERA POTATOES, ONIONS, GREEN PEPPERS,
TOMATO

CORVINA A LA PAPILOTE RELLENA DE SALMÓN

AHUMADO, PAPAS EN CHAQUETA CON MANTEQUILLA DE
CASTAÑAS & MERMELADA DE PIQUILLO
FRESH CORVINA STUFFED WITH SMOKED SALMON
BAKED POTATO WITH CHESTNUT BUTTER

DULCE DULCE

NARANJA HELADA DE TURRÓN DE JIJONA

BARQUILLO MERENGUE Y FRESAS

FROZEN ORANGE NOUGAT ICE-CREAM STUFFED
CHOCOLATE ROLL, MERENGUE & STRAWBERRIES

THANK YOU ALL FOR YOUR PATRONAGE

HAPPY HOLIDAYS

* Eating raw or undercooked food can increase the risk for illness and birth defects



Bellmónt
SPANISH RESTAURANT

NOCHE VIEJA 2020

SERVED FAMILY STYLE - ESTILO FAMILIAR PARA COMPARTIR

SURTIDO DE IBÉRICOS

IBÉRICICO DE BELLOTA COVAP, CHORIZO & LOMO IBÉRICICO DE
BELLOTA, MANCHEGO 6 MESES
PLATTER OF IBÉRICOS

SALTEADO DE SETAS GAMBAS VIEIRAS

SAUTÉED OF SHRIMP, MUSHROOM AND SCALLOPS WITH LEEKS

TUMBAO DE BERENJENA, TETILLA & GOLDEN

EGGPLANT "TUMBAO", TETILLA CHEESE, GOLDEN APPLE &
SPANISH QUINCE

PLATO PRINCIPAL

ELIJA UNA OPCIÓN DE LA SELECCIÓN MAS ABAJO

CHOOSE ONE OPTION FROM BELOW

CHULETITAS DE CORDERO LECHAL

4 LAMB CHOPS MILK FED, RÚSTICAS POTATOES, ICEBERG WITH
BLUE CHEESE TOPPING

*SKIRT STEAK 100% NATURAL AVAILABLE TOO

SOLOMILLO DE RES A LA PIEDRA

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE
ROCK, AGED OVER 29 DAYS, RÚSTICAS POTATOES

PAELLA DE MARISCOS

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON,
CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

COCHINILLO A LA LEÑA ESTILO SEGOVIANO

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN
PANADERA POTATOES, ONIONS, GREEN PEPPERS,
TOMATO

LUBINA CANTÁBRICA FRESCA AL HORNO

FRESH CANTABRIC SEA-BASS, NORTHERN SPAIN
FRUITY COUSCOUS, BAKED EGGPLANT & PIQUILLOS,
TOMATILLOS

DULCE DULCE

FILLOAS GALLEGAS CON CREMA PASTELERA

FRUTA FRESCA & BAÑO SUZETTE

GALICIAN STYLE CREPES WITH HOMEMADE PASTRY
CREAM, FRESH FRUITS AND ORANGE SAUCE SUZETTE

THANK YOU ALL FOR YOUR PATRONAGE

HAPPY HOLIDAYS

* Eating raw or undercooked food can increase the risk for illness and birth defects