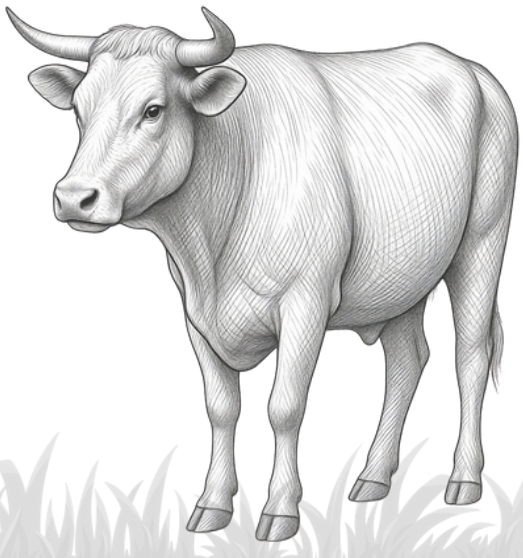
LA FINESTRA
RESTAURANTE
DEL HOTEL VALLE DE CUAÑA

We raise our authentic (certified) Casina oxen and cows, Wagyu oxen, and native goats free-range in the high mountains, where they graze exclusively on natural pasture.
Due to the uniqueness of this meat, the availability of certain cuts is limited. Likewise, to ensure that we serve only seasonal, organic, and freshly harvested vegetables, our menu changes regularly.
Reservations are required in advance so that we can treat you to a true slow-food experience, aspiring to serve food that comes directly “from farm to table.”





STARTERS

Roasted sweet potato, sour cream, dill oil, and orange 11€ (7)

Roasted leeks,cecina from León, roasted red peppers and almonds sauce 13€ (8)

Creamy Casín ox croquettes 11€ (1, 3, 7)

Wagyu ox steak tartar 23€ (3, 10)

MAIN DISHES

Homemade fresh pasta with Casín ox ragù 17€ (1, 3, 7, 9, 12)

Wagyu beef rib cooked at low temperature, glazed, and roasted carrot with red wine 36€ (1, 6, 7, 12)

Low temperature roasted «cabrito» (aprox. 1 kg), mint chimichurri and fine herb roasted potatoes 55€ (7)

Roasted organic tomato and zucchini, cucumber gazpacho, mint oil and croutons €14 (1, 7, 9, 10)

DESSERTS

Goat's milk panna cotta with mixed berries and lemon-scented spelt biscuit 6€ (1, 7)

Basque cheesecake with fig sauce and candied walnuts 6,50€ (3, 7, 8)

Allergens: 1. Gluten 2. Shellfish 3. Egg 4. Fish 5. Peanuts 6. Soy 7. Dairy 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Molluscs 14. Lupins

WAGYU OX

20 DAYS DRY-AGED

Ribeye on the Bone – €85 (over 1 kg per piece)

Ribeye Steak – €47 (over 600 g per piece)

Chuck Rib Steak (Bone-In) – €75 (over 1 kg per piece)

Picanha- 32€ (approx. 330 g.)

WAGYU OX

45/60 DAYS DRY-AGED

Ask about cuts and prices

All of our cuts are served with roasted potatoes and a homemade sauce, selected at the chef's discretion.

RED WINES

Rioja

Real agrado (2021)- €14/ glass 3,50€
Finca San Martín (2021)- €20
Lopez de Haro reserva (2018)- €23
Viña Ardanza (2019)- €43

Ribera del Duero

Finca Resalso (2025)- €21/ copa 4€
Protos (2021)- €34
Parada de Atauta (2022)- €40
Áster (2022)- €42

Cangas de Onís

Siluvio (2023)- €40

Bierzo

St. Jacques Ultreia (2023)- €28

Castilla-León

Más de Leda ecológico (2021)- €40

WHITE WINES

Rueda

Protos verdejo (2025)- €14/glass 3,50€
Oso hormiguero (2023)- €18

Rias Baixas

La huida (2025)- €18/ copa 4€
Castel de Fornos (2024)- €30

Cangas de Onís

Siluvio blanco (2023)- €40

OTHER WINES

Dessert wine

Don PX (vino de pasas)- glass 4€

Cava

Codorniu- €15

Rosado

Protos rosé (2025)- €16,50/copa 3€

Frizzante moscato

Enius- 5€/ glass 2€