

AMÓS

by Jesús Sánchez

TO SHARE

	Smoked Bonito "Gilda" with Caviar and Extra Virgin Olive Oil Pearls (2 pcs) 🍷	16
🍷	Anchovies from the Cantabrian Costera 2025 served with Oil and Butter 🍷 🍷	30
	Tomato Salad with a "Salmorejo" Base, Cream Cheese, and Basil 🍷 🍷	24
	Beef Steak Tartare with Olive Oil Bread Toasts 🍷 🍷 🍷 🍷	29
	Amós' Traditional Spanish Omelette to Share 🍷	22
🍷	Santander-Style Fried Calamari 🍷	25
	Stew Croquettes with Iberian Pork Jowl Veil 🍷 🍷 🍷 🍷	20

STARTERS

	Oysters with Cantabrian "Ponzu" Sauce 🍷 🍷 🍷	8€/ud.
	Smoked Tuna, Avocado "Gazpachuelo", Salt Cured Fish, and Pickles 🍷 🍷 🍷 🍷	28
	"Bikini" Sandwich of Beef Tenderloin, "Granja La Sierra" Cheese and Candied Peppers 🍷 🍷 🍷 🍷	29
	Verdina Beans with Hake Cheeks, "Pil-Pil", and "Piparras" 🍷 🍷	30
	Extra Caviar + €20	

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)     62
- Dry Oxtail Rice with Roasted Peppers and Citrus Aioli (2 pax)   52

FROM THE SEA

-  Our Famous Hake in Seaweed Green Sauce    38
-  Baby Squid Stuffed in Their Own Ink    32
- Sea Bass With Citrus Sauce, Pasiega Butter Touch And Caviar     40
- Fried Hake Bites with Tartare Sauce and Sea Mayonnaise   36

FROM THE VALLEY

-  Amós' Spicy Tripe Stew  28
- Beef Tenderloin with "Picón Bejes-Tresviso" Blue Cheese Sauce and Potato Millefeuille   38
- Roasted Pigeon Breast, Jus with Salsify and Spinach   40
- Roasted Suckling Goat Shoulder, Confit Peppers and Mashed Potatoes 34
- Stuffed Pulara 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  Mustard
 Dairy  Nuts  Sulfites  Mollusk  Sulfites  Sustainable

All prices are in € and include 10% VAT.

DESSERTS

Traditional Flan with
Pasiego Cream Ice Cream 🏠 🌱 🌿

15

🍪 Creamy Almond Tart
with Caramel Ice Cream 🍷 🏠 🌿 🌱

16

Peach, Apricot and Passion Fruit Escabeche
Madagascar Vanilla Ice Cream with Milk Crumble 🏠 SO₂

15

Chocolate Ganache and
Ice Cream with Cocoa Crunch 🏠 🌿 🌱 🍷

16

Our take on Apple Pie
with Roasted Apple Ice Cream 🌿 🏠 🍷

15

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