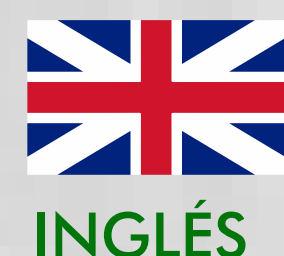




INGLÉS

OUR MENU





INGLÉS

WE HAVE INFORMATION ON FOOD ALLERGIES

TAXES INCLUDES










SALADS

- Salad  5€
 (Lettuce, tomato, onion)
- House Special  14€
 (Lettuce, tomato, onion, asparagus, carrot, egg, olives and tuna from Cudillero)








STEWES

- Clams with beans stew (Fabas)  14€
 Seafood and fish soup (Except july and august)  8€








































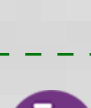





APPETIZERS

- Iberian Ham 14€
- Iberian Chorizo  8€
- Iberian Spicy sausage  8€
- Cured Loin  10€
- Peral Cheese  10€
- Cabrales Cheese  8€
- Vidiago Cheese  6€
- Manchego Cheese  9€
- Cold cuts variety from Asturias  18€
- Cheese variety from Asturias  15€

CASSEROLE























- House Casserole  15€
 (Elve, prawn, ham, egg and french fries)
- Minced Chorizo  12€
 (Minced chorizo, blue cheese, egg, ham and french fries)
- White Sausage  12€
 (White sausage, fried pepper, ham, egg and french fries)
- Prawn with garlic sauce casserole  15€
- Elve and prawn casserole  15€
- Octopus and prawn casserole  16€
- Homemade tripes  12€

PLATES






Grilled Prawn		12€
Clam and garlic stew	 	14€
Razor Shell		14€
Zamburiñas		15€
Mussels (Steamed, with garlic sauce, spicy or vinagrette)	  	10€
Squid (Fried or grilled)	 	16€
Fried baby Cuttlefish	 	10€
Grilled baby Cuttlefish		12€
Baby Squid	 	12€
Octopus		18€
Grilled Octopus		18€
Fried Monkfish	  	22€
Fried Hake	  	18€
Fried Cod	  	12€
Anchovy	 	12€
Small Sardine		9€
Sardine (10 units)		15€
Anchovy from Santoña		14€
Anchovy from Santoña with Vidiago Cheese	 	16€
Red sea scorpion fish paté	 	6€
Lacón (pork shoulder)		10€
Blook Sausage		7€
Cider Chorizo		6€
Ham Croquette	 	7€
Blue cheese Croquette	 	10€
Padron Pepper		7€
French fries with sauces (Chili tomato sauce, alioli, blue cheese)	   	8€

FISH AND SEAFOOD

CHECK AVAILABILITY ACCORDING TO MARKET

Alfonsin fish		38€
Red sea bream		35€
Sargo		35€
Red Mullet		30€
Turbot		25€
Grouper		30€
Grilled Monkfish		27€
Monkfish stew	 	22€
Hake (Stew or grilled)	 	18€
Grilled Tuna (Seasonal)		15€
Tuna Belly (Seasonal)		Check price
Variety of Grilled fish (Variety of fish depending on the availability, prawns, clams)	  	60€/2 portions
Calamari from Cudillero cooked with their own ink		18€
Lobster		75€/kg.
Spider Crab		38€/kg.
Brown Crab		20€/kg.
Crab		35€/kg.
Grilled Seafood variety (Lobster, prawn, crab, langoustine, zamburiñas, razor shell, clam, mussels)	 	80€/2 portions















MEAT

“Cachopo” Cordon Bleu (Beef filled with cured meat, Vidiago cheese, peppers, asparagus)	  	21€
Beef made with basque calf		37€/kg.
Beef made with Asturian calf		25€/kg.
Steak		8€
Escalope	 	10€
Baked Pork ribs		15€














CUDILLERO TRAITIONAL FOOD

Hake tripes	  	12€
Curadillo (Dried fish)	  	15€


RECOMMENDED

Seafood paella (minimun 2 portions and under previous request)	 	30€/port.
Variety of Grilled fish	  	60€/2port.
Grilled Seafood variety	 	80€/2port.
Alfonsin fish		38€
Grilled Monkfish	 	27€
Tuna Belly (Seasonal)		check price
Calamari from Cudillero cooked with their own ink (seasonal)		18€
Cordon bleu “Cachopo”	  	21€
Beef made with basque calf		37€/kg.

HOMEMADE DESSERTS

Cheese crème caramel		4,50€
Rice pudding		4,50€
Cottage cheese (with honey or walnuts if desired)	 	4,50€
Cheesecake	 	4,50€
Three chocolate cake	   	4,50€
Grandmas cake (cookies, cream and chocolate)	  	4,50€

ICE CREAM 2€

BREAD (1 portion)  1€

NO GLUTEN BREAD (1 portion) 1,50€



Altramuces



Soyt



sulfur dioxide
and sulphites



seeds



Fish



Gluten



Celery



mustard



mollusks



Milk products



Eggs



peanuts



crustaceans



Nuts