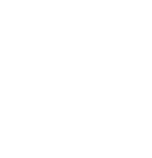




INGLÉS

OUR MENU



INGLÉS

WE HAVE INFORMATION ON FOOD ALLERGIES

TAXES INCLUDES

SALADS

Salad (Lettuce, tomato, onion)	9€
House Special (Lettuce, tomato, onion, asparagus, carrot, egg, olives and tuna from Cudillero)	17€

STEWES

Clams with beans stew (Fabas)	18€
Seafood and fish soup (Except july and august)	10€

APPETIZERS

Iberian Ham	18€
Iberian Chorizo	10€
Iberian Spicy sausage	10€
Cured Loin	12€
Peral Cheese	11€
Cabrales Cheese	10€
Vidiago Cheese	8€
Cold cuts variety from Asturias	18€
Cheese variety from Asturias	15€

CASSEROLE

House Casserole (Elve, prawn, ham, egg and french fries)	18€
Minced Chorizo (Minced chorizo, blue cheese, egg, ham and french fries)	15€
White Sausage (White sausage, fried pepper, ham, egg and french fries)	15€
Prawn with garlic sauce casserole	18€
Elve and prawn casserole	18€
Octopus and prawn casserole	20€
Homemade tripes	14€

PLATES

Grilled Prawn	17€
Clam and garlic stew	18€
Razor Shell	16€
Zamburiñas	19€
Mussels (Steamed, with garlic sauce, spicy or vinagrette)	10€
Squid (Fried or grilled)	18€
Fried baby Cuttlefish	12€
Grilled baby Cuttlefish	14€
Baby Squid	14€
Octopus	20€
Grilled Octopus	20€
Fried Monkfish	24€
Fried Hake	20€
Fried Cod	16€
Anchovy	12€
Small Sardine	9€
Sardines (10 units)	17€
Anchovy from Santoña	17€
Anchovy from Santoña with Vidiago Cheese	18€
Red sea scorpion fish paté	10€
Lacón (pork shoulder)	12€
Cider Chorizo	8€
Ham Croquette	10€
Blue cheese Croquette	12€
Padron Pepper	8€
French fries with sauces (Chili tomato sauce, alioli, blue cheese)	10€

FISH AND SEAFOOD

CHECK PRICE AND AVAILABILITY ACCORDING TO MARKET

Alfonsin fish		CHECK PRICE AND AVAILABILITY ACCORDING TO MARKET
Red sea bream		
Sargo		
Red Mullet		
Turbot		
Grouper		
Grilled Monkfish		
Monkfish stew		
Hake (Stew or grilled)		
Grilled Tuna (Seasonal)		
Tuna Belly (Seasonal)		
Variety of Grilled fish (Variety of fish depending on the availability, prawns, clams)		
Calamari from Cudillero cooked with their own ink		
Lobster		
Spider Crab		
Brown Crab		
Crab		
Grilled Seafood variety (Lobster, prawn, crab, langoustine, zamburiñas, razor shell, clam, mussels)		

MEAT

"Cachopo" Cordon Bleu (Beef filled with cured meat, Vidiago cheese, peppers, asparagus)	25€
Beef made with basque calf	50€/kg.
Beef made with Asturian calf	22€/kg.
Steak	12€
Escalope	14€
Baked Pork ribs	18€

CUDILLERO TRADITIONAL FOOD

Hake tripes	16€
Curadillo (Dried fish)	18€

RECOMMENDED

Seafood paella (minimum 2 portions and under previous request)	35€/rac.
Variety of Grilled fish	75€/2rac.
Grilled Seafood variety (mínimo 2 rac.)	95€/2rac.
Alfonsin fish	consultar precio
Grilled Monkfish	consultar precio
Tunna Belly (Seasonal)	consultar precio
Calamari from Cudillero cooked with their own ink (seasonal)	22€
Cordon bleu "Cachopo"	25€
Beef made with basque calf	50€/kg.

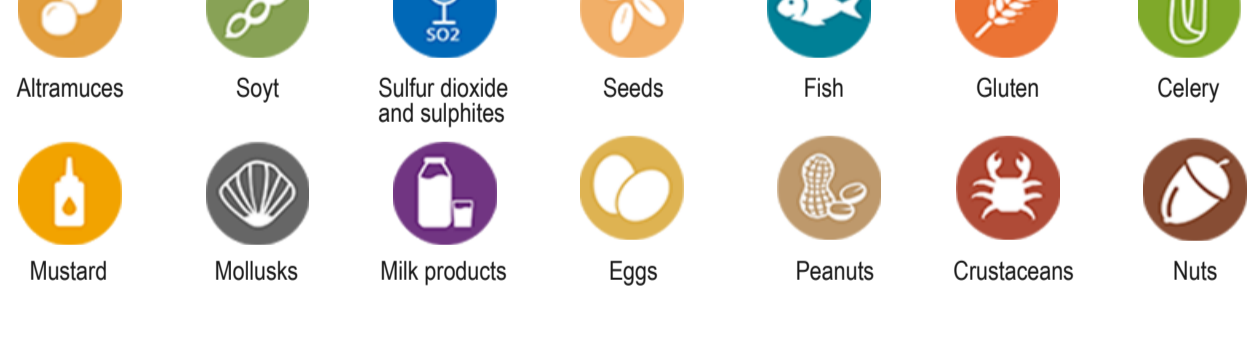
HOMEMADE DESSERTS

Cheese crème caramel	5,50€
Rice pudding	5,50€
Cottage cheese (with honey or walnuts if desired)	5,50€
Cheesecake	5,50€
Three chocolate cake	5,50€
Grandmas cake (cookies, cream and chocolate)	5,50€

ICE CREAM	2€
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BREAD (1 Portion)	1,20€
NO GLUTEN BREAD (1 portion)	1,70€

SOUCES	1,50€
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WINE

TAXES INCLUDED

RED

D.O. RIOJA

MONTE REAL CRIANZA	18€
ALTOS IBÉRICOS CRIANZA	15€
TAPAS GASTON COSECHERO	11€

D.O. RIBERA DEL DUERO

CELESTE CRIANZA	20€
RIVENDEL CRIANZA	20€
CELESTE ROBLE	14€

WHITE

D.O. ALBARIÑO

TERRAS GAUDA	22€
MARTIN CODAX	18€
DE LA CASA (CONDES DE ALBAREI)	17€
MARQUÉS DE VIZHOJA	14€
TERRAS VELLAS	22€

D.O. GODELLO

GODEVAL	18€
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D.O. VERDEJO

BLANCO NIEVA	15€
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D.O. RIBEIRO

PAZO	14€
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PINK

D.O. NAVARRA

GRAN FEUDO	16€
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NEEDLE WINE

VIS A VIS	12€
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