



INGLÉS

OUR MENU



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WE HAVE INFORMATION ON FOOD ALLERGIES

TAXES INCLUDES

SALADS

Salad (Lettuce, tomato, onion)	10€
House Special (Lettuce, tomato, onion, asparagus, carrot, egg, olives and tuna from Cudillero)	18€

STEWES

Clams with beans stew (Fabas)	19€
Seafood and fish soup (Except july and august)	11€

APPETIZERS

Iberian Ham	18€
Iberian Chorizo	11€
Iberian Spicy sausage	11€
Cured Loin	14€
Peral Cheese	11€
Cabrales Cheese	11€
Vidiago Cheese	9€
Cold cuts variety from Asturias	20€
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)	16€
White Sausage (White sausage, fried pepper, ham, egg and french fries)	16€
Prawn with garlic sauce casserole	20€
Elve and prawn casserole	20€
Octopus and prawn casserole	22€
Homemade tripes	16€

PLATES

Grilled Prawn	19€
Clam and garlic stew	18€
Razor Shell	17€
Zamburiñas	21€
Mussels (Steamed, with garlic sauce, spicy or vinagrette)	10€
Squid (Fried or grilled)	18€
Fried baby Cuttlefish	12€
Grilled baby Cuttlefish	14€
Baby Squid	15€
Octopus	22€
Grilled Octopus	22€
Fried Monkfish	24€
Fried Hake	21€
Fried Cod	16€
Anchovy	12€
Small Sardine	10€
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	9€
French fries with sauces (Chili tomato sauce, alioli, blue cheese)	10€

FISH AND SEAFOOD

CHECK PRICE AND AVAILABILITY ACCORDING TO MARKET

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

CHECK PRICE AND AVAILABILITY ACCORDING TO MARKET

MEAT

"Cachopo" Cordon Bleu (Beef filled with cured meat, Vidiago cheese, peppers, asparagus)	27€
Beef made with basque calf	55€
Beef made with Asturian calf	22€
Steak	12€
Escalope	14€
Baked Pork ribs	18€

CUDILLERO TRADITIONAL FOOD

Hake tripes	17€
Curadillo (Dried fish)	18€

RECOMMENDED

Seafood paella (minimum 2 portions and under previous request)	35€
Variety of Grilled fish	75€
Grilled Seafood variety (mínimo 2 rac.)	100€
Alfonsin fish	consultar
Grilled Monkfish	consultar
Tunna Belly (Seasonal)	consultar
Calamari from Cudillero cooked with their own ink (seasonal)	24€
Cordon bleu "Cachopo"	27€
Beef made with basque calf	55€

HOMEMADE DESSERTS

Cheese crème caramel	6€
Rice pudding	6€
Cottage cheese (with honey or walnuts if desired)	6€
Cheesecake	6€
Three chocolate cake	6€
Grandmas cake (cookies, cream and chocolate)	6€

ICE CREAM 2,50€

BREAD (1 Portion) 1,50€

NO GLUTEN BREAD (1 portion) 1,80€

SOUCES 1,50€



Altramucos



Soyt



Sulfur dioxide and sulphites



Seeds



Fish



Gluten



Celery



Mustard



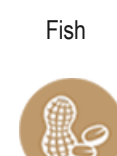
Mollusks



Milk products



Eggs



Peanuts



Crustaceans



Nuts

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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