



OUR MENU



WE HAVE INFORMATION ON FOOD ALLERGIES

TAXES INCLUDES

SALADS

Salad (Lettuce, tomato, onion)	11€
House Special (Lettuce, tomato, onion, asparagus, carrot, egg, olives and tuna from Cudillero)	19€

STEWES

Clams with beans stew (Fabas)	20€
Seafood and fish soup (Except july and august)	12€

APPETIZERS

Iberian Ham	20€
Iberian Chorizo	12€
Iberian Spicy sausage	12€
Cured Loin	15€
Peral Cheese	12€
Cabrales Cheese	12€
Vidiago Cheese	10€
Cold cuts variety from Asturias	22€
Cheese variety from Asturias	16€

CASSEROLE

House Casserole (Elve, prawn, ham, egg and french fries)	19€
Minced Chorizo (Minced chorizo, blue cheese, egg, ham and french fries)	17€
White Sausage (White sausage, fried pepper, ham, egg and french fries)	17€
Prawn with garlic sauce casserole	22€
Elve and prawn casserole	22€
Octopus and prawn casserole	24€
Homemade tripes	18€

PLATES

Grilled Prawn	20€
Clam and garlic stew	22€
Razor Shell	19€
Zamburiñas	22€
Mussels (Steamed, with garlic sauce, spicy or vinagrette)	12€
Squid (Fried or grilled)	18€
Fried baby Cuttlefish	14€
Grilled baby Cuttlefish	16€
Baby Squid	15€
Octopus	24€
Grilled Octopus	24€
Fried Monkfish	24€
Fried Hake	22€
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	12€
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		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)	30€
Beef made with basque calf	60€
Beef made with Asturian calf	24€
Steak	14€
Escalope	16€
Baked Pork ribs	18€

CUDILLERO TRADITIONAL FOOD

Hake tripes	18€
Curadillo (Dried fish)	18€

RECOMMENDED

Seafood paella (minimum 2 portions and under previous request)	35€
Variety of Grilled fish	85€
Grilled Seafood variety (mínimo 2 rac.)	115€
Alfonsin fish	consultar
Grilled Monkfish	consultar
Tunna Belly (Seasonal)	consultar
Calamari from Cudillero cooked with their own ink (seasonal)	25€
Cordon bleu "Cachopo"	30€
Beef made with basque calf	60€

HOMEMADE DESSERTS

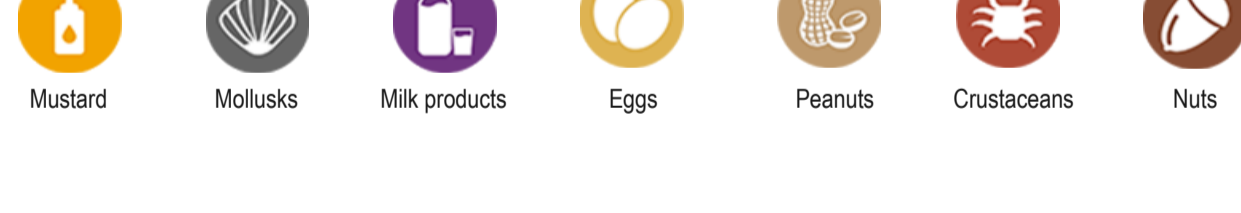
Cheese crème caramel	6€
Rice pudding	6€
Cottage cheese (with honey or walnuts if desired)	6€
Cheesecake	6€
Three chocolate cake	6€
Grandmas cake (cookies, cream and chocolate)	6€

ICE CREAM 2,50€

BREAD (1 Portion) 1,50€

NO GLUTEN BREAD (1 portion) 1,80€

SOUCES 1,50€



WINE

TAXES INCLUDED

SPARKLING

D.O. CAVA

TERRER DE LA CREU 19€

JUVE & CAMPS RESERVA DE LA FAMILIA 30€

WHITE

SIN D.O.

MARQUÉS DE VIZHOJA 16€

D.O. RÍAS BAIXAS

CONDES DE ALBAREL (VINO RECOMENDADO) 19€

MARTIN CODAX 20€

TERRAS GAUDA 24€

TERRAS VELLAS 24€

D.O. VALDEORRAS

GODEVAL 21€

D.O. RIBEIRO

VALDESOUTO 16€

D.O. RUEDA

BLANCO NIEVA 16€

ROSÉ

D.O. NAVARRA

GRAN FEUDO 17€

RED

D.O. RIOJA

TAPAS GASTÓN COSECHERO 13€

ALTOS IBÉRICOS CRIANZA 17€

MONTE REAL CRIANZA 19€

D.O. RIBERA DEL DUERO

CELESTE ROBLE 16€

CELESTE CRIANZA 23€

ARZUAGA CRIANZA 31€