Sidrería "EL REMO" Restaurante

INGLES

OUR MENU

INGLES

WE HAVE INFORMATION ON FOOD ALLERGIES

TAXES INCLUDES

SALADS

Salad 11€
(Lettuce, tomato, onion)

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

STEWS

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 19€
(Elve, prawn, ham, egg and french fries)

Minced Chorizo 17€
(Minced chorizo, blue cheese, egg, ham and french fries)

White Sausage 17€
(White sausage, fried pepper, ham, egg and french fries)

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 10€
(Chili tomato sauce, alioli, blue cheese)

FISH AND SEAFOOD

CHECK PRICE AND AVAILABILITY ACCORDING TO MARKET

Alfonsin fish

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)

CHECK PRICE AND AVAILABILITY ACCORDING TO MARKET

MEAT

"Cachopo" Cordon Bleu 30€
(Beef filled with cured meat, Vidiago cheese, peppers, asparagus)

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 (minimun 2 portions and under previous request) 35€

Variety of Grilled fish 85€

Grilled Seafood variety(minimo 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 créme 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€

Altramuces · Soja · Sulfur dioxide and sulphites · Seeds · Fish · Gluten · Celery

Mustard · Molluscs · Milk products · Eggs · Peanuts · Crustaceans · Nuts

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 ALBAREI (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 24€

ARZUAGA CRIANZA 31€