



T A P A S (you can order it as starter....)



Chips with Cabrales blue cheese sauce	4.50 €
<i>Patatas al Cabrales</i>	
Select chorizo sausage cooked in cider sauce	4.50 €
<i>Chorizo a la sidra</i>	
Padrón green peppers	7.00 €
<i>Pimientos de Padrón</i>	
Fried apple with Cabrales blue cheese & honey & walnuts	9.00 €
<i>Manzana frita con Cabrales, miel y nueces</i>	
Homemade croquettes (spanish ham)	8.00 €
<i>Croquetas de jamón</i> <i>Variado de croquetas</i>	
Onions stuffed with meat	10.00 €
<i>Cebollas rellenas de carne</i>	

FROM THE SEA



Grilled baby squid	10.00 €
<i>Chipirones a la plancha</i>	
Fried squid	9.00 €
<i>Calamares a la romana</i>	
Pickled anchovies	15.00 €
<i>Boquerones</i>	





CURED MEAT & CHEESES

Spanish ham	12.00 €
<i>Jamón ibérico de Guijuelo</i>	
Cured beef	9.75 €
<i>Cecina Ezequiel</i>	
Spicy chorizo	7.00 €
<i>Chorizo picante</i>	
Cured beef & goat cheese & red peppers marmelade	12.00 €
<i>Cecina quesu de cabra y mermelada de pimientos</i>	
Selection of cured meats	12.00 €
<i>Tabla de embutidos</i>	
Cabrales blue cheese	6.00 €
<i>Queso de Cabrales</i>	
Caxigón Cheese (sheep or goat or cow´s milk)	5.00 €
<i>Caxigón (oveja o cabra o vaca)</i>	
“Tres leches de Pría” Cheese (cow, sheep and goat´s milk)	6.00 €
<i>Tres leches Pría</i>	
Selection of cheeses	12.00 €
<i>Tabla de quesos</i>	

CORN CHAPATTIS (typical dish)



Corn chapatti with spicy pork minced	8.50 €
<i>Tortu picadillo</i>	
Corn chapatti with Cabrales blue cheese	8.50 €
<i>Tortu Cabrales</i>	
Corn chapatti with cured beef an goat cheese	8.50 €
<i>Tortu cecina quesu de cabra</i>	
Corn chapatti with vegetables & cheese	8.50 €
<i>Tortu con vegetales y quesu</i>	
Selection of corn chapatti	12.00 €
<i>Tabla de tortos</i>	





SALADS



Mixed salad (lettuce, tomato, onion, tuna, asparagus, boiled egg, olives, red pepper, carrot)	9.00 €
<i>Ensalada mixta</i>	
Ham, tomato and onion	9.00 €
<i>Jamón tomate y cebolla</i>	
Calluenga I (lettuce, tomato, onion, anchovies, blue cheese, dates)	9.50 €
<i>Calluenga I</i>	
Calluenga II (lettuce, tomato, onion, bacon, cheese)	9.50 €
<i>Calluenga II</i>	
Goat cheese salad	9.50 €
<i>Ensalada queso cabra</i>	
Cheese Salad	10.00 €
<i>Ensalada de quesos asturianos</i>	
Pickled anchovies, White tuna belly and peppers salad	12,00 €
<i>Ensalada boquerones ventresca y pimientos</i>	



VEGETARIAN DISHES

Grilled vegetables with goat cheese	12.00 €
<i>Vegetales con queso de cabra</i>	
Grilled vegetables	10.00 €
<i>Plancha de vegetales</i>	
Fried mushroom with garlic mayonnaise	9.00 €
<i>Champis alioli</i>	
Mushroom stuffed with blue cheese & vegetables	10.00 €
<i>Champis rellenos verduras y queso</i>	
Rice with sautéed vegetables	8.50 €
<i>Arroz con verduras</i>	
Courgette, tomato and goat cheese	10.00 €
<i>Milhojas de calabacin</i>	





SCRAMBLED EGGS & CASSEROLES

Codfish potatoes and fried eggs casserole	9.50 €
<i>Cazuela de bacalao</i>	
Gulas, prawns and fried eggs casserole	9.50 €
<i>Cazuela de gulas</i>	
Scrambled eggs with wild mushroom and prawns	9.75 €
<i>Revuelto setas y gambas</i>	
Scrambled eggs with green asparagus and goat cheese	9.75 €
<i>Revuelto de trigueros y queso</i>	
Fabada (typical dish, stewed White beans)	10.00 €



2 EGGS, CHIPS AND

Chorizo	10.00 €
<i>Chorizo</i>	
Beef fillet	11.00 €
<i>Filete ternera</i>	
Corn chapatti & spicy pork minced (no chips)	10.00 €
<i>Tortu picadillo</i>	
Cured Spanish ham	12.00 €
<i>Jamón Ibérico</i>	





MEATS CARNE



Beef fillets with Cabrales blue cheese sauce	10.00 €
<i>Escalopines Cabrales</i>	
Cachopo (breaded layers of beef fillets, cured Spanish ham and cheese)	15.50 €
<i>Cachopo de ternera</i>	
Ox Rib eye	17.75 €
<i>Entrecot</i>	
Beef Sirloin	19.50 €
<i>Solomillo</i>	
T-Bone steak (1 kg)	38.00 €/ kg
<i>Chuletón</i>	



Kid's goat meat	16.00 €
<i>Cabritu</i>	



Roast pork ribs	14.00 €
<i>Costilla cerdo</i>	



Chicken Cachopo (breaded layers of chicken fillets, bacon and cheese)	15.00 €
<i>Cachopo de pollo</i>	





MENU DEL DIA
(everyday from 13:00 h to 15.30 h)

1º) you can choose

Mixed Salad

(lettuce, tomate, onion, tuna, olives, boiled egg, asparagus, carrot)



Or

Fabada Asturiana

(Typical dish White beans stewed with chorizo and black pudding)



2º) you can choose

Beef fillet with Cabrales blue cheese sauce and chips

Or

2 eggs, chips and chorizo

Or



Corn chapatti with Cabrales cheese



Dessert: Rice pudding or cheese cream caramel

Drinks: Water or Cider or beer (33 cl)



15,00 € per person

(Menu can not share)

(There is no ½ Menu)

Terrace surcharge 0.15 € per item



V.A.T. includes



HOMEMADE DESSERTS



Cheese cake	4.00 €
Rice pudding	4.00 €
Cheese cream caramel	4.00 €
Copa Calluenga (custard , chocolate custard sponge cake, cream)	4.00 €



Cheese cake with blueberrie marmalade	4.00 €
Apple coked in cider sauce	4.00 €



ICE CREAM

Chocolate ice cream	2.00 €
Vanilla ice cream	2.00 €
Strawberri ice cream	2.00 €
Orange stick ice cream	2.00 €
Almond stick ice cream	2.75 €
Yogur cranberries ice cream	3.50 €

Copa Pedro Ximénez (Sherry)	4,00 €
Copa Valnera (based cider & honey)	3.00 €
Copa Manzana Verde (green apple liquor)	3.00 €
Copa Melocotón (peach liquor)	3.00 €
Copa Orujo Blanco	3.50€
Copa Orujo de Hierbas	3.50 €
Copa Orujo de Miel	3.50 € 3.50 €
Copa Crema de Orujo	3.50 €
Copa Licor de Guindas	3.50 €



Terrace surcharge 0.15 € per item



V.A.T. includes