



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



Redscorpion Pâtè	10.00 €
<i>Pastel de Cabracho</i>	
Chips with Cabrales blue cheese sauce	5,00 €
<i>Patatas al Cabrales</i>	
Select chorizo sausage cooked in cider sauce	6,00 €
<i>Chorizo a la sidra</i>	
Padrón green peppers	7.00 €
<i>Pimientos de Padrón</i>	
Fried apple with Cabrales blue cheese & honey & walnuts	9.75 €
<i>Manzana frita con Cabrales, miel y nueces</i>	
Homemade croquettes (spanish ham)	8.00 €
<i>Croquetas de jamón</i>	

Onios stuffed with meat	10.00 €
<i>Cebollas rellenas de carne</i>	

FROM THE SEA



Anchovies fillet, pickled anchovies fillet & cheese	12,00 €
<i>Anchoas, boquerones y queso</i>	
Grilled baby squid	10.00 €
<i>Chipirones a la plancha</i>	
Fried squid	9.75 €
<i>Calamares a la romana</i>	
Mussels “vinagreta”	10,00 €
<i>Mejillones vinagreta</i>	
Codfish with vegetables	15.00 €
<i>Bacalao con verduras</i>	





CURED MEAT & CHEESES

Spanish ham	12.00 €
<i>Jamón ibérico de Guijuelo</i>	
Cured beef	10,00 €
<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	13,50 €
<i>Tabla de embutidos</i>	
Cabrales blue cheese	6.00 €
<i>Queso de Cabrales</i>	
Caxigón Cheese (goat or cow's milk)	5.00 €
<i>Caxigón (oveja o cabra o vaca)</i>	
Cabriteru (sheep's milk)	7.00 €
<i>Tres leches Pría</i>	
Selection of cheeses	13,50 €
<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)	9.75 €
<i>Ensalada mixta</i>	
Smoked Codfish salad	12,00 €
<i>Ensalada bacalao ahumado</i>	
Calluenga I (letucce, tomato, onion, anchovies, blue cheese, dates)	10,00 €
<i>Calluenga I</i>	
Calluenga II (letucce, tomato, onion, bacon, cheese)	9.50 €
<i>Calluenga II</i>	
Goat cheese salad	9.50 €
<i>Ensalada queso cabra</i>	
Tuna, pickled anchovies fillet and peppers salad	13,00 €
<i>Ensalada de ventresca bonito, boquerones y pimientos asados</i>	
Asturian´s Cheese Salad	10.00 €
<i>Ensalada de quesos asturianos</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	9.50 €
<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	11.00 €
<i>Milhojas de calabacin</i>	
Grilled artichoke with spanish ham	12,00 €
<i>Alcachofas con jamón</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 spinach and blue cheese	9.75 €
<i>Revuelto de espinacas y queso</i>	
Scrambled eggs with green asparagus and goat cheese	9.75 €
<i>Revuelto de triqueros 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>	

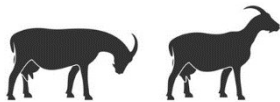




MEATS CARNE



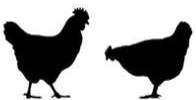
Beef fillets with Cabrales blue cheese sauce	10.00 €
<i>Escalopines Cabrales</i>	
Cachopo (breaded layers of beef fillets, cured Spanish ham and cheese)	15.50 €
<i>Cachopo de ternera</i>	
Ox Rib eye	17.75 €
<i>Entrecot</i>	
Beef Sirloin	19.50 €
<i>Solomillo</i>	
Beef Rib Steak (1 kg aprox)	38,00 € / kg
<i>Chuletón vaca</i>	



Kid's goat meat	16.00 €
<i>Cabritu</i>	
Lamb chops	14,50 €
<i>Chuletillas</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, asparragus, 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 be shared)

(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 €
Chocolate mousse	4.00 €
Homemadeyogur with cranberries	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 €
Almond stick ice cream	2.75 €

AFTER-DINNER DRINKS

Copa Pedro Ximénez (Sherry)	4,00 €
Copa Valnera (cider & honey based drink) ...	2,50 €
Copa Manzana Verde (green apple liquor)	3,50 €
Copa Melocotón (peach liquor)	3,50 €
Copa Orujo Blanco	3,50 €
Copa Orujo de Hierbas	3,50 €
Copa Orujo de Miel	3,50 €
Copa Crema de Orujo	3,50 €
Copa Licor de Guindas	3,50 €

