PARA PICAR EN SIDRERÍA (medias raciones)

Cider House Small Plates (half portions)

Cecina de vaca con AOVE

– **Cured beef with extra virgin olive oil – €10**

Cecina de vaca, cebolla caramelizada y queso de cabra a la plancha

– **Cured beef with caramelised onion and grilled goat cheese – €14**

Chorizo a la sidra

– **Chorizo cooked in Asturian cider – €7**

Criollo con chimichurri

– **Criollo sausage with *chimichurri* – €8**

Pastel de cabracho

– **Traditional Asturian scorpionfish pudding – €12**

Pimientos verdes fritos

– **Fried green peppers – €8**

Ensaladilla de langostino

– **Spanish-style potato salad with prawns – €12**

Torto con picadillo

– **Asturian cornmeal flatbread with seasoned minced pork – €10**

Torto picadillo y Cabrales

– **Cornmeal flatbread with seasoned minced pork and Cabrales cheese – €14**

Torto con matachana y manzana

– **Cornmeal flatbread with Matachana sausage and apple – €14**

Iva incluido / **VAT included**

Torto con Cabrales, dulce y nueces
– Cornmeal flatbread with Cabrales cheese, sweet apple paste and walnuts – €14

Croquetas caseras – Homemade croquettes – €12

Patatas 2 salsas (Cabrales y bravas) – Fries with 2 sauces– €9

Ostras al natural – Natural oysters – €4

Fritos de merluza – Fried hake – €14

Calamares fritos – Fried squid – €14

Marisco (ver recomendaciones) – Seafood (see attached recommendations sheet)

Callos asturianos – Asturian-style tripe – €14

Fabada asturiana – Traditional Asturian bean and pork stew – €12

Escalopines al Cabrales – Veal escalopes with Cabrales cheese sauce – €16

Tabla de 3 quesos asturianos (150 g) – Asturian 3 cheeses board (150 g) – €20
Pasteurizados, suaves o intensos – Pasteurised cheeses, mild or intense.

Cuña de queso – Asturian 1 type cheese– €10

Postres / Desserts

Arroz con leche requemado – Caramelised Asturian rice pudding – €8
Tarta de queso – Cheesecake – €8
Moskovitas – Traditional almond and chocolate biscuits – €14

Iva incluido / VAT included