

Asturian cuisine is hearty and homely. The climate in this north-west corner of Spain is similar to the UK and filling meals made from home-reared and home-grown produce are enjoyed across the region.

CURED MEATS AND CHEESES

Selection of Asturian artisan cheeses 12.5

Cabrales Arangas DOP, Peralzola, Cuevas del Pregondón, Tres Oscos and Massimo del Rey Silo.

Selection of Asturian cured meats 12.5

Chorizo de jabalí (wild boar chorizo), Andoya (cured pork loin), longaniza (60% beef & 40% pork Asturian chorizo) and chorizo 100% Asturiano (100% Asturian pork chorizo).

TRADITIONAL DISHES

Torto corn with Cabrales 6.5

A crisp corn soufflé. Nacho's signature recipe is served topped with soft scrambled egg, caramelised onion and Cabrales blue cheese, the most famous of all the Asturian cheeses.

Fritos de pixín 10

Monkfish fried in a light batter. You will often find fritos de pixín served in sidrerías as a snack to share with friends whilst you drink.

Boletus con huevo 🌱 9

Foraged wild mushrooms are of excellent quality in the region and have inspired our dish of boletus mushrooms in a cream sauce, topped with a fried egg and croutons.

Fabada Asturiana 🌱 7

An iconic Asturian dish, often cooked in the home. This stew of white faba beans, chorizo, morcilla and pancetta, is our take on the classic version.

Merluza a la sidra 12

This is a very traditional recipe, where hake and mussels are cooked in Asturian cider and then served with patatinos (fried potatoes). The delicate hake and subtly sweet cider sauce is a perfect combination.

Cachopo 20

Cachopo is a thin rose veal fillet, stuffed with serrano ham and Asturian Tres Oscos cheese. Coated in breadcrumbs and fried, it is served with confit peppers, a dressed green salad and handcut fries. Our version is created to share... although you don't have to.

CIDERS

Asturias is the Spanish cider heartland. Here, cider is so much more than just a drink, it's a culture. Asturians are fiercely proud of the cider they produce, which is enjoyed all over the world.

TRABANCO CIDERS

Trabanco have been a proud family business since 1925, and are well-known across the world for their quality craft cider. They own over 80 hectares of orchards in Asturias. The apples are processed using traditional methods unchanged for centuries. They use the best varieties of cider apples to make 100% natural juice that ferments with natural yeasts in traditional chestnut wood barrels.

Trabanco (700ml) 12

A 100% natural, traditional Asturian dry cider. Aromas of herbs and a slightly citrus taste.

Avalon (half pint) 3.5 (pint) 6.5

The newest cider from Trabanco. Medium, sparkling and fruity.

Poma Áurea (125ml) 4.5 (750ml) 19

The first brut nature cider developed by Trabanco. Totally natural, dry and sparkling.

Emilio Martínez (125ml) 5.5 (750ml) 28

Made using the traditional Champagne method with second fermentation in the bottle. Dry and sparkling.

Diamantes de Hielo (75ml) 9 (375ml) 43.5

Made from freshly pressed and frozen Asturian apples, aged in underground caves to create a sweet and spirituous sipping wine.