

• C I D E R •

El Chigre
1769

• V E R M O U T H •

Chigre is a democratic institution that brings together poor and rich in friendly brotherhood. In a Chigre no one is more than anyone, all are regulars, neighbors or casual visitors and everybody gets together, regardless the group or caste they belong to.

Welcome to El Chigre 1769

M E N U

Vermouth & cyder house classics

FINE FRENCH OYSTER n°2/n°3 (Un) 4,5€ / 4€
CANTABRIAN ANCHOIVES (Un) 3,8€

From there and hand-rubbed here

TAPA OF MARINATED IN VINEGAR ANCHOVIES 6€
MARINATED OLIVES OR STAFFED WITH ANCHOVY 3,5€
CATALAN BABY DRY SAUSAGE From Cal Tomás 5€

Natural as life itself

CURED MEAT FROM THE PIRINEO 16€

From Cal Tomás, without additives; different preservation

RED PRAWN with garlic sauce 22€

IBERIC ACORN SHULDER from "Joselito" (80gr.) D.O. Guijuelo 24€

HOME-MADE CROQUETTES of "Joselito" ham(Un) 3,5€

SPICY BOMB with octopus and burned all i oli (Un) 5,5€

CLASSIC "BARREJA" chips, stuffed olives and canned 5,5€

mussels

"GILDAS" skewer with yellow pepper or dry tomatoe (Un) 2,5€

SMOKED CHORIZOS with cider "SOPEÑA" 11€

"PATATINES" with **CABRALES BLUE CHEESE** 16€

With hazelnut praline This is a classic!

DATE STUFFED with chorizo, minced meat, bacon, cider sour 5€
cream, pinion and Roxmut (Un)

TAPA OF SOBRASADA DE MALLORCA 14€

One year of maturation 100g.

HOME-MADE ASTURIAN CHEESE PLATTER

• Raw Milk 18€ •

* VARÉ

Lactic raw, goat or cow milk

* REY SIL

Lactic raw, cow milk, from Pravia.

* GAMONEU

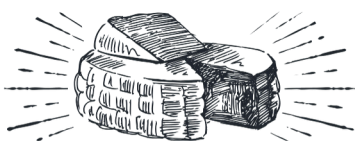
Three milks, naturally smoked during 30 days and aged 3 months in cave, D'Onao, Cangas de Onís.

* CABRALES TEYEDU

Cow milk, aged 5 months in Teyedu's cave.

* GEO

Lactic raw from cow milk. From Lazana



CATARIAN DNA

Catalan & Asturian

RUSSIAN SALAD sriracha and smoke mayonnaise 16€

COW MARROW with tuna "Balfego" tartare and 22€
yuzu mayonnaise

ASTURIAN FABADA tribute to Viri, world's best 20€
Fabada in 2013

BLACK RICE with red prawns and roasted all i oli 24€

OCTOPUS ON THE GRILL with potatoe and onion 32€
terrine and swaweed chimichurri

ASK US ABOUT OUR
Fish and seafood
Tips of the day

SEASONAL PRODUCTS

GRILLED

& our desserts and sweet wines.

Bread with tomato 3,5€
Bread basquet 4€



We are a "Catarian" (Catalan & Asturian) Cider and Vermouth House with two lands, two languages and two kitchens with a gastronomy in common line of communication, with one common goal: Feast on!. At El Chigre 1769 we want to save the catalan and asturian gastronomic pleasures to enjoy them in a warm and friendly atmosphere. We base our concept on two things: Km0 (proximity local products) and DNA (Asturian & Catalan).