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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.

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## **№ VERMOUTH & CYDER HOUSE CLASSICS**

Small Sancks

OYSTERS FROM EO (unit)

OYSTERS FROM DELTA DEL EBRO (unit)

**CANTABRIAN ANCHOVIES** (unit)

From Cantabrian to "l'Escala'

TAPA OF MARINATED -VINEGAR ANXOVIES

OLIVES WITH ANCHOVIES

CATALAN BABY DRY SAUSAGE From Cal Tomàs

**CURED MEATS FROM THE PIRINEU** 

From Cal Tomàs, naturals, without additives; good way to preserve them

**IBERIAN "PALETILLA"** From Guijuelo (100gr)

SCALDED PRAWNS From the Mediterranean sea

SPICY BABY BOMBS

Meat or Octopus with burned all i oli (unit)

CLASSIC "BARREJA" Chips, stuffed olives and canned mussels

ROCKETS AND LITTLE FLAGS "BARREJA" (2 units)

Snacks on skewer, ask our staff

CHORIZOS FROM HERE WITH CIDER FROM THERE Natural chorizos smoked from Cal Tomàs, cooked with cider

"PATATINAS" WITH CABRALES CHEESE 🎉 AND HAZELNUT PRALINE This is a classic!

# HOME-MADE ASTURIAN CHEESE PLAT Raw Milk



VARÉ

Cow milk, matured for one year. It is produced in Varé

REY SILO

Lactic crud, 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.

CASÍN

3 "rabiladas", cow milk, from Campo Caso.

#### TAPA OF CABRALES CHEESE RESERVA

Aged I year in Teyedu's cave.

Vegans Dish suitable for Vegetarians, some of them adaptable for Vegans

# ॐ CIDER BAR CLASSICS

Català y Asturian ADN \*\*\*\*

GREEN SALAD WITH MUSTARD AND HONEY 🎉

GREEN BABY BEANS WITH SMOKED CODFISH

Asturian way to understand this traditional catalan salad

**OUR CODFISH "ESQUEIXADA"** 

**SMOKED SARDINE** 

With smoky grilled vegetables, or if it sounds familiar: "Escalivada"

POTATOES STUFFED WITH BEEF CHEEKS (4 units)

Organic From The Pirineo

**ASTURIAN "FABADA"** 

Tribute to Viri, world's best fabada in 2013, San Román de Candamo

GREEN BABY BEANS WITH SEAFOOD

Original from Puy de Dôme amd famous in Llanes

"CAP I POTA" WITH ASTURIAN "CALLOS"

Ask explanation to the staff!



# + WITH MINE'S CHARCOAL

All grilled

**GRILLED ARTICHOKES** With Bearnesa sauce

GRILLED GREEN ASPARAGUS 🎉

**GRILLED MUSSELS** 

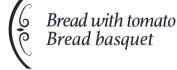
**BLACK RICE WITH KINGPRAWNS** 

**OCTOPUS** 

With seaweed "chimichurri" sauce

AGED BEEF ENTRECÔTE (300 gr)

NATURAL PORK KNUCKLE From the Pirineu (2 persons)





#### ASK FOR OUR DESSERTS

*j and sweet wines!* 

We are a "Catarian" (Catalan & Asturian) Cider and Vermouth House with two lands, two languages and two kitchens with gastronomys 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: KmO (proximity local products) and DNA (Asturian & Catalan).