

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






Small Sancks

- OYSTERS FROM EO (unit)
- OYSTERS FROM DELTA DELEBRO (unit)
- CANTABRIAN ANCHOVIES (unit)
From Cantabrian to "l'Escala"
- TAPA OF MARINATED -VINEGAR ANXOVIES
- OLIVES  or 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 PLATTER

 • (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 1 year in Teyedu's cave.

 Dish suitable for Vegetarians, some of them adaptable for Vegans

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 and famous in Llanes
- "CAP I POTA" WITH ASTURIAN "CALLOS"
Ask explanation to the staff!

Ask for our 
FISH & SEAFOOD
From the Cantabric Sea

WITH MINE'S CHARCOAL

All grilled

- GRILLED ARTICHOKEs  With Beamesa 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)

 Bread with tomato
Bread basquet



ASK FOR OUR DESSERTS
; and sweet wines!

We are a "Catarian" (Catalan & Asturian) Cider and Vermouth House with two lands, two languages and two kitchens with gastronomy 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).