

Welcome!



- Prices are shown in euros (€). 10% VAT is included. If a price difference between the online menu and the restaurant menu is detected, the second one will be taken as the right one.
- Accepted payments: cash; VISA, 4B, MasterCard and Maestro cards (min. 10 €).
- Reservation policy: if you have booked a table and you are not on time without warning, we will give a 15 minute grace period. After that, the reservation will be understood as cancelled.
- Special requests: if you want a specific place when booking a table, we will do our best to meet your demand, but keep in mind we cannot assure it.
- Dishes for vegetarians and vegans: if you see the ✓ symbol, it means it is suitable for vegetarians, and if it is ✓, it is also suitable for vegans. There may be other possibilities. Please ask our staff.
- Allergy warning: because in our kitchen come all kinds of food and this is not designed nor equipped with the means to prepare food for allergic people, we inform you that all our dishes may contain traces of any allergen groups mentioned in Regulation (EU) No 1169/2011. For more detailed information please ask our staff.
- Please help us to improve! Feel free to tell our staff your suggestions or send an e-mail to contacto@acaldeira.net. Complaint forms are available.

Finally, as our motto says:

"If you are not happy with the service you receive, please talk to the manager.
But if you are happy, please tell your friends about us".



www.acaldeira.net



@acaldeiragijon



STARTERS



PCP = PLEASE CONSULT PRICE

With Spoon

SHELLFISH SOUP	10,50
CHICKEN SOUP	5,00
FABADA (ASTURIAN BEAN STEW)	17,00

Rice

MINIMUM WAITING TIME: 30 MINUTES.
MINIMUM TWO PORTIONS. PRICE PER PORTION.

RICE WITH OCTOPUS	26,00
RICE WITH MONKFISH AND CLAMS	25,00
RICE WITH VARIEGATED SCALLOPS	29,00
RICE WITH SEAFOOD	29,00
RICE WITH VEGETABLES ✓	12,50
RICE WITH BLACK LOBSTER (ON DEMAND)	PCP

From the Sea

SCORPION-FISH MOUSSE	16,50
HALF PORTION	12,50
GRIDDLED KING PRAWNS	25,00
KING PRAWNS IN GARLIC SAUCE	25,00
GRIDDLED VARIEGATED SCALLOPS	25,00

From the land

IBÉRICO HAM	28,00
HALF PORTION	19,50
SELECTION OF CURED MEATS AND FRIED FOOD	14,50
SELECTION OF FRIED FOOD	19,00

With Vegetables

SALAD ✓	5,50
MIXED SALAD	9,00
"A CALDEIRA" SALAD	15,00
"EL BIERZO" PEPPERS IN GARLIC SAUCE ✓	12,50
GRELOS (GREEN CABBAGE) IN PAPRIKA AND GARLIC SAUCE ✓	15,50
MUSHROOMS IN GARLIC SAUCE ✓	12,50



FISH AND SEAFOOD



PCP = PLEASE CONSULT PRICE

Fish

GRIDDLED SEA BASS	27,00
SKIN DOWN SEA BASS	27,00
"A CALDEIRA" SEA BASS FOR 2-3 PEOPLE	68,00

MONKFISH BROCHETTE	27,00
MONKFISH WITH CLAMS	28,00
MONKFISH IN SEA URCHIN SAUCE	39,00

GRIDDLED TURBOT	35,00
SKIN DOWN TURBOT	35,00

COD WITH RATATUILLE	21,00
COD "A LA VIZCAINA" (BASQUE STYLE)	21,00

SOLE STUFFED WITH SEAFOOD	21,00
---------------------------	-------

Some Variety

FOR 2-3 PEOPLE

ASSORTED GRILLED FISH	80,00
ASSORTED GRILLED FISH AND SEAFOOD	90,00
ASSORTED GRILLED SEAFOOD	90,00

Seafood (Only Weekends)

ÑOCLA (EDIBLE CRAB) (PRICE PER KILO)	PCP
CENTOLLO (SPIDER CRAB) (PRICE PER KILO)	PCP
ANDARICA (VELVET SWIMCRAB) (PRICE PER UNIT)	PCP

MEAT



Beef

GRIDDLED SIRLOIN STEAK	25,50
SIRLOIN STEAK WITH "CABRALES" SAUCE	28,00
SIRLOIN STEAK WITH MUSHROOMS	30,00
GRIDDLED ENTRECÔTE	19,00
ENTRECÔTE WITH "CABRALES" SAUCE	21,50
ENTRECÔTE WITH MUSHROOMS	23,50
BEEF PIECES (PRICE PER KILO. MIN. 500 G.)	35,00
CHOP / T-BONE STEAK (PRICE PER KILO)	40,00
BEEF STEAK	14,00
BEEF "ESCALOPINES" (SMALL ESCALOPES) WITH "CABRALES" CHEESE SAUCE	16,50
CACHOPO (ESCALOPE WITH HAM AND CHEESE FILLING)	18,50



Pork

DUROC PORK "SECRETO" WITH "PIQUILLO" PEPPERS	17,50
PORK SIRLOIN	15,50

Sheep

LAMB SHOULDER	30,50
LAMB LEG	25,50

Some Variety

FOR 2-3 PEOPLE

SELECTION OF GRIDDLED MEATS PORK RIBS, PORK SIRLOIN, PORK "SECRETO", CREOLE SAUSAGE, CHICKEN, BEEF PIECES	42,00
---	-------





TAPAS



King of the House

OCTOPUS "A LA GALLEGA" (GALICIAN STYLE)	25,00
OCTOPUS WITH VINNAIGRETTE DRESSING	25,00
GRIDDLED OCTOPUS	27,50
OCTOPUS "CALDEIRADA" (IN PAPRIKA AND GARLIC SAUCE)	27,50
OCTOPUS WITH SHELLFISH	36,00
OCTOPUS CROQUETTES	12,00

Galician Delights

Asturian Delights

TUNA STUFFED ONIONS	15,00
"CHORIZO" IN CIDER	5,50
MINCES PORK WITH "CACHELOS"	11,50
TRIPE	13,00

"LACÓN" (BOILED HAM)	17,50
LACÓN WITH "GRELOS" (GREEN CABBAGE)	22,00
PORK EAR	11,50
"RAXO" (PORK PIECES) WITH CHIPS	15,50
"PADRÓN" PEPPERS ✓	8,00
"CACHELOS" (BOILED POTATOES IN PAPRIKA SAUCE) ✓	6,00

From the Sea

SQUID RINGS	13,00
FRESH SQUID	21,00
MUSSELS (IN MARINERA SAUCE, WITH VINAIGRETTE DRESSING OR IN HOT SAUCE)	14,50
MONKFISH BITES	23,00

From the Land

GARLIC CHICKEN	12,00
HAM CROQUETTES	9,50
GARLIC PORK RIBS	17,50

Other

BREAD ✓	1,20
GLUTEN-FREE BREAD ✓	1,20
SAUCE ✓ (MAYONNAISE, PINK, "CABRALES" CHEESE)	2,50

Cheeses

THEY ARE ACCOMPANIED WITH QUINCE PASTE

SELECTION OF ASTURIAN CHEESES ✓	17,00
GALICIAN "TETILLA" CHEESE ✓	9,00
MANCHEGO CHEESE ✓	9,00
"CABRALES" CHEESE ✓	9,00
"LA PERAL" CHEESE ✓	9,00



"PIJAMA"



DESSERTS

Home-Made Desserts

CHEESECAKE	6,00
RICE PUDDING	5,50
CRÈME CARAMEL	4,50
WITH WHIPPED CREAM OR ICE CREAM	5,50
PIJAMA	9,50

Bakery Desserts

GIJONESA TART	5,50
CHARLOTA TART	5,50
"CALDEIRA" TART	5,50
"BLACK FOREST" GATEAU	5,50
SAN HONORÉ TART	5,50
ALMOND CAKE	5,50
ASSORTMENT OF TARTS (5 OR 6 PEOPLE)	26,50

Ice Creams

PLEASE CHECK FLAVOURS

ICE CREAM CAKE	5,50
WHISKY ICE CREAM CAKE	5,50
ICE CREAM CUPS	5,50
CHOC-ICE	4,00
ICE CREAM CONE	4,00
MAXIBÓN	4,00
MIKOLÁPIZ	2,25
ICE CREAM CUP WITH A TOY/SURPRISE	4,75

DAILY SET MENU

PLEASE CHECK DAILY MENU AND PRICES

- IT INCLUDES: TWO DISHES, BREAD, DESSERT AND WATER OR HOUSE WINE.
- PRICE PER PERSON.
- SERVICE: FROM 13:00 TO 15:00 INSIDE OUR FACILITIES.
- LEFTOVERS WON'T BE WRAPPED.
- IF DAILY SET MENU IS COMBINED WITH OTHER DISHES, A PROPORTIONAL PART OF DRINKS WILL BE CHARGED TO THE CUSTOMERS WHO DO NOT ORDER DAILY SET MENU.
- ONLY FOR SMALL GROUPS. SPECIAL MENUS FOR GROUPS ARE AVAILABLE. PLEASE CONSULT TO OUR STAFF (PREVIOUS RESERVATION IS REQUIRED)

WINES



RED WINES

RIOJA CRIANZA

Cune	15,00
Muga	29,00
Añares	15,00
Bordón	16,00
El Coto	15,00
Viña Cumbreiro	15,00

RIOJA RESERVA

Viña Ardanza	38,00
Marqués de Riscal	26,00
Marqués de Murrieta	34,00
Ramón Bilbao	25,00
Muga	42,00

RIBERA DEL DUERO

Protos (crianza)	29,00
Balbás (barrica)	19,00

OTHER DENOMINATIONS OF ORIGIN

Finca da Lavandeira (Ribeiro)	12,00
La Descarga (Cangas)	19,00

ROSÉ WINES

Peñascal (Laguna de Duero)	10,50
Señorío de Sarría (Navarra)	13,50
Cune (Rioja)	15,00

SMALL BOTTLES

El Coto Crianza 50cl.	11,00
El Coto Crianza 37 cl.	8,50
Muga Crianza 37 cl.	17,00

WHITE WINES

RÍAS BAIXAS

Martín Códax	22,00
Terras Gauda	27,00
Mar de Frades	29,00
Bouza de Carril	17,00

OTHER DENOMINATIONS OF ORIGIN

Marqués de Vizhoja	12,00
Ruchel (Valdeorras)	19,00
Lavandeira Selección (Ribeiro)	12,00
Ramón Bilbao Verdejo (Rueda)	16,50
Talla de Diamante (Rioja)	15,00
La Descarga (Cangas)	19,00

HOUSE WINES

Castillete (table wine)	6,00 €
Ribera del Duero (Roble)	15,00 €
Rueda - Verdejo	15,00 €
Rioja (Crianza)	15,00 €
Rías Baixas - Albariño	17,00 €

"RIBEIRO" WHITE WINE FROM THE BARREL

Small Jug (37 cl.)	3,25 €
Medium Jug (70 cl.)	5,50 €
Large Jug (1,2 l.)	8,00 €

Please consult our sparkling wines