






MENU





#CHICHALOVERS






CHICHARRONES


Éche o que hai!: traditional bread with chicharrones  6,00€



Ai miña naiña!: brioche or traditional bread, chicharrones with gratin DOP Arzúa cheese and paprika   8,00€

Maloserá!: traditional bread, chicharrones, sour apple and yougurt sauce (yogurt, mint, lime, cucumber and garlic)   8,00€

Arredemo!: brioche, chicharrones, sweet&sour pickles and spicy chipotle     8,00€





Trapalleiro: brioche slices, chicharrones with coleslaw and DOP San Simón cheese      8,50€

Cheghar e encher: traditional bread, chicharrones, chorizo and grelos (traditional Galician turnip)  8,50€







Quedar coma un Pepe: traditional bread, chicharrones, chorizo and DOP Arzúa cheese   9,00€



SMASH!



Smash Chicha! burger bread, chicharrones, red onion, pickles, bacon, melted San Simón cheese and smoked sauce     10,00€

VEGGIE

Non ven a conto! Brioche, tomato emulsion, burrata cheese, pickled onion and arugula       7,50€

GALICIAN CHIPS

Bonilla Chips with... 7,50€

- Guacamole and jalapeños (or) 
- Chorizo and chorizo sauce 

EXTRAS

Chipotle sauce   1,00€

Yogurt sauce    1,00€

Smoked sause   1,00€

Chorizo sauce  1,00€



Pickles  1,20€


Galician Cheeses  2,00€

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CHORIZO

Cajoendiola: traditional bread with grilled chorizo, chorizo sauce and DOP Arzúa cheese   7,50€

É ben xeitoso!: traditional bread with grilled chorizo  5,50€





SALVERS

Dios cho paghe: chicharróns and gratin DOP Arzúa cheese  10,00€

Que cho reparta o corpo: chicharróns, chorizo, gratin DOP Arzúa cheese with paprika  11,00€

A DESSERT?

Pan con chicutate (brioche with Galician chocolate)    4,50€

Unha porcallada: (brioche with Galician chocolate, peanut butter, banana and raspberry)     5,50€



VALUING WHAT IS OURS!

LOCAL PRODUCERS

A dos Capelo: ours chorizos and chicharróns are made from meat that comes directly from our farm and they are hand-made in our workshop.

The **bread** we use comes from the best bakeries in Santiago: **A Moa** and **Bulanxeri**.

A Rosaleira Grelos (Galician turnips)

Barral's Dairy: Arzúa Ulloa Cheese (Galician Dairy)

Preste's Dairy: San Simón Cheese (Galician Dairy)

Mercado de Abastos: all the ingredients we use come from local markets within Santiago and other local producers.

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