



LA TASKA

• SIDRERÍA •

Cold starters

GILDA DEL NORTE (UNIDAD)

NORTH "GILDA PINTXO" (PER UNIT)

The most iconic Basque pintxo! Piparra peppers, anchovies, green olives, and extra virgin olive oil. 2,50

TABLA DE QUESOS ARTESANOS CON D.O.

CRAFTED CHEESE BOARD, D.O. (DESIGNATION OF ORIGIN), NORTH OF SPAIN

If you don't want to miss any of them, this is your choice! Have a taste of each and every cheese of our list in one good assortment. 27

CECINA DE LEÓN IGP

LEÓN BEEF COLD MEAT

The best Cecina in the world, with a touch of extra virgin olive oil and almonds. 15

JAMÓN IBÉRICO DE ARTURO SÁNCHEZ

IBERIAN JAMÓN "ARTURO SÁNCHEZ"

Straight from prestigious Arturo Sánchez in Salamanca. Iberian, natural range feed, knife. 19

ANCHOAS DEL CANTÁBRICO EN MARIPOSA DE MUTRIKU (GIPUZKOA)

CANTABRIAN ANCHOVIES MUTRIKU "BUTTERFLY STYLE" (GIPUZKOA)

With pine and rosemary honey, thyme infused olive oil, candied mushrooms, piparras and smoked butter. 10

ENSALADILLA RUSA DE TRUCHA AHUMADA

SMOKED TROUT ENSALADILLA RUSA

Made with trout smoked over oak charcoal, pil-pil mayonnaise, grated egg, and green olive oil, and topped with fresh, wild fried trout. 11

PASTEL DE CABRACHO

SCORPIONFISH PUDDING

Homemade, served with pumpkin jam, orange and lemon zest. 10

STEAK TARTAR CON HUEVO DE CODORNIZ Y SOBAO PASIEGO TOSTADO

STEAK TARTARE WITH QUAIL EGG AND TOASTED SOBAO PASIEGO

Our steak tartare, prepared to order, with quail egg, dried bonito flakes, and toasted sobao pasiego: a Cantabrian nod that brings a unique contrast of flavours and textures. 19

ALLERGENS


Gluten


Egg


Milk


Soy


Sulfites


Celery


Molluscs


Fish


Mustard


Nuts


Sesame


Crustaceans

Hot starters

PUERRO A LA BRASA

CHARCOAL LEEK



Cooked in charcoal, served with meunière sauce, a sauce made with burnt butter, hazelnuts, parsley, lemon and capers. 11

CROQUETAS CASERAS DE JAMÓN IBÉRICO DE GUIJUELO

HOMEMADE GUIJUELO IBERIAN JAMÓN CROQUETTES



Made with high quality iberian jamón and...lots of love! 10

CROQUETAS CASERAS DE COMPANGO ASTURIANO

"THE MEATS OF THE FABADA" HOMEMADE CROQUETTES



Trio of croquettes representing the meats of our iconic Fabada. One asturian chorizo croquette, one asturian blood sausage croquette, and one curated belly croquette. 100% asturian flavor. 7,50

MEJILLONES PIRADOS

CHARCOAL MUSSELS



Galician mussels cooked in our charcoal oven, with white wine D.O Ribeiro, notes of lemon and black pepper. 10

FRITOS DE PIXIN ADOBADO

MARINATED PIXIN FRIED PIECES



Pixin (monkfish) marinated with cider and wild herbs for 24 hours. Breaded with chickpea flour and served with garlic and parsley mayo. 11

CHORIZO ASTURIANO A LA SIDRA

ASTURIAN CIDER CHORIZO



Asturian chorizo curated with oakwood smoke, drenched with the best cider. What else? 8

TXISTORRA DE IRURA (GIPUZKOA)

IRURA "TXISTORRA" SAUSAGE (GIPUZKOA)

Traditional crafted, stuffed in natural lamb casings. Best quality and top flavour! 11

TORTILLA DE BACALAO

COD OMELETTE



Flaked cod, spring onion and green pepper. Typically served in Basque Country at Txotx celebrations, and we serve it in honor of the Basque Country. Thanks Euskadi! 10

BURRATA Y BERENJENA A LA BRASA

CHARGRILLED EGGPLANT WITH BURRATA



Buffalo burrata, with an Asturian cider beurre blanc, charcoal-grilled fennel, orange oil, and trout roe. 15

GUISANTES CON CHOSCO DE TINEO Y ESPUMA DE SIDRA

PEAS WITH CHOSCO DE TINEO AND CIDER FOAM



Gently charcoal-cooked peas, with a cream made from their own pods, Chosco de Tineo, a Txakoli vinegar reduction, and an Asturian cider foam. 7,50

TUÉTANO DE VACA A LA BRASA CON "KATSUOBUSHI"

CHARGRILLED BEEF BONE MARROW WITH KATSUOBUSHI



Rich and unctuous, finished with katsuobushi flakes that melt into its warmth, enhancing its depth of flavour. Served with sobaos pasiegos, fresh leaves and pickled radishes for contrast and balance. 18

Salads

ENSALADA DE QUESO D.O. CABRALES, MANZANA VERDE, NUECES Y FRUTOS ROJOS CABRALES CHEESE SALAD, GREEN APPLE, NUTS, AND RED FRUITS



An unbeatable combination. The characteristic Cabrales cheese, the freshness of the apple, caramelized nuts, the tangy touch of red fruits, and we finish it off with a smooth Cabrales cheese foam. 15

ENSALADA DE TOMATE Y VENTRESCA DE ATÚN TOMATO AND TUNA BELLY SALAD



Valencian tomato, lettuce hearts, spring onion, caramelized piquillo peppers, piparra (a type of pepper), anchovy, dried black olive, tuna belly and a mustard and honey vinaigrette. 17

Stews and hotpots

VERDINAS DE ASTURIAS CON VERDURAS VERDINA ASTURIAN BEANS WITH VEGETABLES



Verdina asturian beans stew, cooked with vegetable and mushrooms broth, served with thyme and rosemary butter glazed pumpkin, carrots, and leeks. 16

FABES CON ALMEJAS

ASTURIAN BEANS WITH CLAMS



Fresh Asturian beans stew with a green sauce emulsified with pil pil, and charcoal roasted clams. 22

FABADA ASTURIANA ASTURIAN STEW

A true signature dish of our restaurant, made with fresh Asturian fava beans and Asturian compango, following to the letter the recipe that earned us a spot as finalists for "Best Fabada in the World 2019, 2020, 2022 & 2024" and, more recently, 3rd place for "Best Fabada in Spain 2026." 19

ALLERGENS



Gluten



Egg



Milk



Soy



Sulfites



Celery



Molluscs



Fish



Mustard



Nuts



Sesame



Crustaceans

Fish

BACALAO A LA BILBAÍNA DE CORRAL

COD LOIN WITH FARMHOUSE BILBAINA SAUCE

The white gold of the sea, line-caught one by one and treated with the utmost respect. Served with our interpretation of the Bilbaína, with chicken stock and cider. Depth and character. 28

DORADA A LA BRASA CON SALSA VERDE DE SIDRA Y MANZANA DE MAR

CHARGRILLED SEA BREAM WITH CIDER GREEN SAUCE AND CODIUM-INFUSED APPLE

Cooked over holm oak charcoal and served with a green cider sauce and our signature “sea apple” – an apple osmotically infused with codium seaweed. An elegant, light dish, full of subtle nuances. 19

LUBINA DEL ATLÁNTICO A LA BRASA

GRILLED ATLANTIC SEABASS

Sea bass “Aquanaria” of incredible texture and flavor, sustainably farmed in the Atlantic sea and roasted over oak charcoal (Piece for 2 persons) 47

Meats

CHULETÓN DE VACA MADURADO A LA BRASA

MATURED CHARCOAL COOKED VEAL T-BONE

The best meat cooked the best way, holm oak charcoal cooked. Unrivalled pleasure! 60 € / 1 Kg

Guarnición para tu chuletón (choose) 7

Sides for your T-Bone: (to choose) 7

1. Padrón Green Peppers and Fries 2. Candied Red Piquillo Peppers

COSTILLA DE TERNERA A BAJA TEMPERATURA CON SALSA BOURGUIGNON DE VINO TINTO DE RIOJA ALAVESA



SLOW-COOKED BEEF SHORT RIB WITH RIOJA ALAVESA RED WINE BOURGUIGNON SAUCE

Served with a rich Rioja Alavesa red wine bourguignon sauce, portobello mushroom, and delicate touches of parsley mayonnaise and Idiazabal cheese sauce. 25

EHTB (ESA HAMBURGUESA TAN BUENA)

Ox meat smash burger, with Idiazabal cheese, lettuce, red berries mayo, calamelised onion, piquillo peppers, and brioche bun. 14

BURGER DE COCHINILLO DESMECHADO, COL AHUMADA Y MAYONESA DE CHIPOTLE

PULLED SUCKLING PIG BURGER WITH SMOKED CABBAGE AND CHIPOTLE MAYONNAISE

An elevated take on pulled pork, with a twist: slow-cooked Segovia-style suckling pig, gently pulled apart and infused with herbs, orange and lemon, served with a lightly spiced chipotle mayonnaise, coleslaw, and a potato roll. 20

KACHOPO

Beef
Cachopos
filled with:

LACÓN BRASEADO Y QUESO D.O. PROVOLONE VALPADANA

DRIED HAM AND D.O PROVOLONE VALDAPANA CHEESE



"Best Cachopo of Valencia 2016 & 2017" Award 28

FOIE, CEBOLLA CARAMELIZADA Y QUESO D.O. SAN SIMÓN DA COSTA

FOIE, CARMELISED ONION, AND D.O SAN SIMÓN DA COSTA CHEESE



"Best Cachopo Comunidad Valenciana 2022" Award 35

CHOSCO DE TINEO IGP, COMPOTA DE PERA Y QUESO FUSIÓN DE SIDRA

IGP CHOSCO DE TINEO COLD MEAT, PEAR JAM, AND CIDER FUSION CHEESE



"Best Cachopo in the Valencian Community 2025" Award 32

MORCILLA DE BURGOS, PIMIENTOS DEL PIQUILLO ASADOS A LA LEÑA Y QUESO D.O. IDIAZABAL

RICE BLOOD SAUSAGE FROM BURGOS, FIREWOOD ROASTED RED PIQUILLO PEPPERS, AND D.O SMOKED IDIAZABAL



"Best Cachopo Comunidad Valenciana 2023" Award 30

IBERIAN COPPA AND IDIAZABAL D.O. CHEESE

COPPA IBÉRICA Y QUESO D.O. IDIAZABAL



3rd place 'Best Cachopo of the World 2024' 39

JAMÓN IBÉRICO DE GUIJUELO Y QUESO D.O. GAMONEU

IBERIAN JAMÓN FROM GUIJUELO AND D.O GAMONEU CHEESE



"Best Cachopo of Spain runner-up Award 2018" 37

CECINA DE LEÓN Y QUESO D.O. AFUEGA'L PITU (BLANCU Y ROXU)

LEÓN BEED COLD MEAT AND D.O AFUEGA'L PITU CHEESE (WITHE AND ROXU)



"Best Cachopo Comunidad Valenciana 2021" Award - "7th Best Cachopo of Spain 2021 Award" 34

PASTRAMI Y QUESO FUSIÓN SIDRA

PASTRAMI AND CIDER-INFUSED CHEESE



"Best Cachopo in the Valencian Community 2026" Award 35

ALLERGENS



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