

APPETIZERS

IBERIAN ACORN-FED HAM “JOSELITO”	36
GALICIAN PIE	16
WILD ASPARAGUS WITH CURED EGG YOLK AND SEA URCHIN CAVIAR	18
IBERIAN HAM CROQUETTES	16
GALICIAN-STYLE OCTOPUS	23
ANCHOVY, ARZUA CHEESE, AND FOCACCIA BREAD (4pcs)	25
GALICIAN BEEF STEAK TARTARE	29

SEAFOOD

LOBSTER SALAD	56
GRILLED CLAMS	38
STEAMED COCKLES	25
SCALLOPS IN GREEN SAUCE	28
GRILLED RAZOR CLAMS	25
SCALLOP WITH YUZU PARMENTIER AND IBERIAN HAM	15
EGGS WITH SCARLET SHRIMP	29
BABY SQUID IN ITS INK WITH LIME ALI OLI	27

RICE DISHES

CREAMY RICE WITH RED PRAWN CARPACCIO AND PADRON PEPPER EMULSION	25p.p.
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WHOLE FISH

BUTTERFLIED SCORPIONFISH (GRILLED)	80/kg
BUTTERFLIED SNAPPER (GRILLED)	95/kg
GRILLED JOHN DORY	95/kg
BUTTERFLIED SCORPIONFISH (GRILLED)	80/kg

FISH

STEAMED HAKE, SAUTÉED SPINACH AND LIME PIL-PIL SAUCE	28
MONKFISH IN BOUILLABAISSE-STYLE SAUCE	34
MEAGRE FISH STEW	28
SEARED SNAPPER WITH CONFIT LEEK AND CELERIAC	32

MEAT

ROASTED BEEF TENDERLOIN, CREAMY POTATO, AND SAUTÉED BIMI	29
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DESSERTS

ICE CREAM (2 Balls) (vanilla, chocolate, strawberry, lemon, hazelnut, nougat)	7
CARBALLIÑO STYLE PASTRIES (ud)	2.9
TOFFEE-SOAKED FRENCH TOAST	7.5
CHOCOLATE AND RED BERRY CAKE	7.5
LEMON AND MERINGUE CAKE	7
BAKED CHEESECAKE	7
TIRAMISU BONBON (with toasted white chocolate and hazelnut ice cream)	8
CHEESE SELECCION	9p.p.

SWEET WINES

GALICIA SIN D.O SITTA PEREIRAS 2019 PARA DO PÉ 2014	5.8 13
D.O. VINHO DO PORTO RAMOS PINTO LÁGRIMA BLANCO RAMOS PINTO LBV ROYAL OPORTO 10 AÑOS	4.5 6.5 7.5
HUNGRÍA – TOKAJ DISZNOKO EDES SZAMORODNI DISZNOKO 5 PUTTONYOS ASZU 2013	7.5 13
D.O. MONTSANT COCA I FITÓ DOLÇ	7.5
D.O. MÁLAGA JORGE ORDOÑEZ & CO Nº2 2015 MOSCATEL MR 2018	6 7.5
D.O. JEREZ-XÉRÈS-SHERRY DON PX DE TORO ALBALÁ	7.0
D.O. MADEIRA H.M. BORGES 15 AÑOS (BOAL)	8.5
A.O.C. SAUTERNES CHÂTEAU VIOLET LAMOTHE 2018	6.5
KUHLING- GILLOT RIESLING	39
SIDRA DE HIELO (PAÍS VASCO) BIZI-GOXO 2017	36