

STARTERS

Galician pie 20

Crayfish croquettes 23

Grilled leek, smoked salmon and mustard sauce 25

Smoked sardine, Arzúa cheese and brioche bread (4u) 26

Ravioli stuffed with Galician stew, chickpeas and cabbage 27

Fried baby scallops in prawn powder with tarragon sauce 27

Grilled artichokes, scallops and marrow sauce 28

Grilled octopus, roasted potatoes and paprika 30

Stewed clams in green seaweed sauce 30

Sea food salad with crab, crayfish and mussels 32

Fried crayfish prawns in “Japanese bread” 34

Jumbo red prawns, potatoes and fried eggs (2u) 37

Artisan bread, appetizer, and sweets 4.20 euros. Prices indicated in euros. VAT included.

MAIN COURSES

Baby squids rice and garlic mayonnaise 26

Steamed ray with black butter and pumpkin gnocchi 28

Steak tartare from “Rubia Gallega” beef with soufflé potatoes 30

Glazed beef rib with sweet potato cream 31

Steamed hake with lime lemon sauce and spinach 31

Grilled john dory with fennel sauce 32

Grilled monkfish, marinara sauce, prawns and peas 33

Roasted pigeon, foie grass royale and celery cream 34

Grilled beef sirloin and fondant potatoes 36

ALABASTER TASTING MENU # 85€

Snacks: baby scallop, smoked sardine, Galician pie, crayfish croquettes

Sea food salad with crab, crayfish and mussels

Grilled leek with smoked salmon and mustard sauce

Ravioli stuffed with Galician stew, chickpeas and cabbage

Hake line-caught with lemon sauce

Glazed beef rib with sweet potato parmentier

Dessert: Chocolate melt and vanilla ice cream

Sumiller Pairing 44€

* The tasting menu will be served to a full table, until 15 pm at lunch and until 22 pm at dinner

Artisan bread, appetizer, and sweets 4.20 euros. Prices indicated in euros. VAT included.