



## SEAFOOD

Prawns  
100 g

14 €

Spider crab  
1 kilo

48 €

Crab  
1 kilo

18 €

Langoustine  
1 kilo

90 €

Barnacles  
100 g

14 €

\*according to market and seasonal availability

## SALADS

Burrata salada

12 €

Warm mixed greens salad

With zucchini noodles, an aromatic touch of basil and finished with brown crab

20 €



## STARTERS

Galician empanada	9 €
Galician style octopus With potatoes boiled in its water	18 €
Octopues in Orli tempura With a base of mashed potatoes and citrus sprouts	18 €
Steamed mussels	10 €
Papillote mussels Finished with a natural curry reduction	13 €
Clams marniere With Juvé & Camps reduction	22 €
Sautéed clams	22 €
Sardines Andalusian style battered	14 €
Seafood spatter	18 €
Padrón peppers (Season)	6 €
Battered squid With white garlic	14 €
Croquettes Cecina and San Simón da Costa cheese Eggs and chorizo Cuttlefish	10 €
Garlic shrimps With seasonal mushrooms (milk cap, boletus or shiitake)	16 €
Queen scallops With mojito pearls, chef's emulsion and sautéed mushrooms	20 €
Grilled scallops	20 €



## FISH

### Steamed hake

With our Galician sauce and mashed potato

20 €

### "A la espalda" grilled grouper

Finished steamed, with potato gratin topping and San Simón da Costa cheese

30 €

### "A la espalda" grilled sea bass

Finished with mushroom ratatouille, garlic and artichokes, finished with Pedro Ximénez reduction

25 €

### Salt baked sea bass (2 people)

### Grilled sole

Finished with fine mashed potatoes and with a mini mezclum salad

25 €

### Fried sole

Battered in corn flour, with potato gratin, San Simón da Costa cheese and mini mezclum salad

25 €

### Monk fish (grilled, breaded or green sauce)

Our green sauce includes coriander, green pepper, Moa peas and shallots

25 €

### Rice with local blue lobster (2 people)

60 €

### Rice with seafood (2 people)

45 €

### Noodles with clams, prawns and monkfish (2 people)

50 €

### Cochas with pil pil sauce

With a base made with potatoes and trout roe

30 €



## MEAT

### Lamb chops

With a base of Galician tender beans and toasted pine nuts  
flavored with truffle oil

20 €

### Rubia gallega beef tenderloin

With potato wedges and wild asparagus

25 €

### Duck Confit

Glazed with ponzu sauce, mashed potato base and mini mezclum  
salad

20 €

### Pork jowl in Pedro Ximénez

With fresh fried ravioli

20 €

### Rubia gallega beef of ox t-bone steak

Custom made

### Rice with oxtail (2 people)

With seasonal mushrooms

45 €