



SEAFOOD

Prawns
100 g

15 €

Spider crab
1 kilo

48 €

Crab
Unit

18 €

Langoustine
1 kilo

90 €

Barnacles
100 g

14 €

*according to market and seasonal availability

SALADS

Burrata salad

12 €

Full salad

10 €

Assorted vegetable wok
With teriyaki sauce and rice

12 €



STARTERS

Galician empanada	9 €
Galician style octopus With potatoes boiled in its water	18 €
Steamed mussels	10 €
Clams marnière With Juvé & Camps reduction	22 €
Sautéed clams	24 €
Sardines Andalusian style battered	12 €
Seafood spatter	20 €
Padrón peppers (Season)	6 €
Battered squid With white garlic	12 €
Croquettes Cecina and San Simón da Costa cheese Eggs and chorizo	10 €
Queen scallops With mojito pearls and sautéed mushrooms	20 €
Grilled scallops	18 €
Vichyssoise With slices of ham and arbequina oil	10 €



FISH

Steamed hake

With our Galician sauce and mashed potato

23 €

"A la espalda" grilled sea bass

With lime puree and tomato gel

23 €

Salt baked sea bass

25 €

Grilled sole

Finished with fine mashed potatoes and with a mini mezclum salad

27 €

Monk fish (grilled or breaded)

With corn cream and baby cobs

26 €

Rice with local blue lobster (2 people)

70 €

Noodles with clams, prawns and monkfish (2 people)

45 €

Galician Turbot

27 €

Cuttlefish with rice

16 €



MEAT

Lamb chops

With potato gratin and sautéed vegetables

20 €

Rubia gallega beef tenderloin

With potato wedges and wild asparagus

25 €

Pork knuckle

With port-wine reduction and potato gratin

18 €

T - bone steak

60 €

Pork knuckle

With port-wine reduction and potato gratin

10 €

Black Angus steak

30 €

Sirloin steak

26 €



DESSERTS

Stuffed canes of cream	6 €
Lemon mousse	6 €
Chocolate mousse	6 €
Chocolate coulant With vanilla ice cream	6 €
Cheescake cold	6,50 €
Tetilla cheese with quince	5 €
Ice cream Chocolate, vanilla, lemon, tangerine, cream, yogurt, strawberry and mango	2,50 €
1 scoop	3,50 €
2 scoop	4,50 €
3 scoop	

*ask for daily pastries