



## 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	23 €
"A la espalda" grilled sea bass	23 €
Salt baked sea bass	25 €
Grilled sole	27 €
Monk fish (grilled or breaded)	26 €
Rice with local blue lobster (2 people)	70 €
Noodles with clams, prawns and monkfish (2 people)	45 €
Galician Turbot	27 €



## MEAT

Lamb chops	20 €
Rubia gallega beef tenderloin	25 €
Pork knuckle	18 €
T - bone steak	60 €
Pork knuckle	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