

COMPARTE

GALICIAN PIE	16
CRAYFISH CROQUETTES (8u)	19
ROASTED LEEK WITH SMOKED EEL	21
SMOKED SARDINE, ARZUA CHEESE AND BRIOCHE BREAD (4u)	22
FRIED ARTICHOKE WITH IBERIAN PORK BELLY AND POTATO CREAM	25
COD FISH LASAGNA AND PIL- PIL WITH "VIZCAINA" SAUCE	26
GRILLED SQUID WITH ZUCCHINI CREAM	26
SEA FOOD SALAD WITH CRAB, CRAYFISH AND MUSSELS	27
"RUBIA GALLEGA" CLAMS IN CODIUM SEAWEED SAUCE	28
RAZOR CLAMS IN SEAWEED PICKLED	28
CRAYFISH PRAWNS FRIED IN "JAPANESE BREAD" (6u)	34
JUMBO RED PRAWNS, POTATOES AND FRIED EGGS (2u)	35

DISFRUTA

RED MULLET RICE AND GARLIC MAYONNAISE	25
GRILLED TUNA AND ROASTED TOMATO CREAM	26
STEAMED RAY WITH BLACK BUTTER AND POTATO	27
"GALO CELTA" CHICKEN ROASTED IN AN ALMOND AND SAFFRON SAUCE WITH CRAYFISH	28
GLAZED BEEF RIB WITH POTATO CREAM	28
WHITE SEABREAM WITH PICKLED CARROT CREAM	28
HAKE LINE-CAUGHT WITH LEMON SAUCE	29
"RUBIA GALLEGA" BEEF STEAK TARTARE WITH SOUFFLE POTATOES	29
GRILLED MONKFISH AND SEASONED ESCAROLE	30
ROASTED PIGEON WITH FOIE AND BEETROOT	32

TASTING MENU ALABASTER # 76€

SNACKS

Razor clam, smoked sardine, crayfish croquette, crayfish prawn fried

STARTERS

Roasted leek with smoked eel
Grilled squid with zucchini cream
Cod fish lasagna and pil-pil with "vizcaina" sauce

FISH

Hake line-caught with lemon sauce

MEAT

Glazed beef rib with potato parmentier

DESSERT

Roasted pineapple, chocolate cream, and rum ice cream

SUMILLER SELECTION WINE PAIRING 38€

The tasting menu will be served to the entire table until 03:00 pm at lunch and 10:00 pm at dinner

Artisan bread, appetizer and sweets 3,90 euros.
Prices indicated in euros, VAT included

DESSERTS

RICE PUDDING WITH CITRUS AND WHITE CHOCOLATE	9,0
TONKA BEAN CUSTARD, KIKOS POWDERM AND GALICIAN BICA	9,5
TOASTED MERINGUE SOUFFLÉ WITH LEMON CREAM	10,0
WHITE CHOCOLATE MOUSSE, BEETROOT TARTARE AND COCOA CRUMBLE	10,0
CLAFLOUTÍ WITH TEXTURED FIG	10,0
CREAMY CHEESE, TREE TOMATO COULIS, AND BLACK OLIVE BISCUIT	11,0
STRAWBERRY GANACHE WITH CREAM, SAKE JELLY, AND BADGER	11,0

CHEESE

SELECTION OF ARTISANAL CHEESES Dairy, Washed rind, Pressed paste, Blue)	21,0
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SWEET WINES BY GLASS

MOSCATEL MICAELA, DO JEREZ	5,0
CHATEAU DU MONT 2018, AOC SAUTERNES	6,0
PX 1927 ALVEAR, DO MONTILLA MORILES	6,5
SIDRA BRUT TENDRE 2021, NORMANDIA	6,5
DON PX, COSECHA 2020, D.O. MONTILA MORILES	6,5
NIEPOORT RUBY, OPORTO	6,5
MOSCATEL FINCA ANTIGUA 2020 CUENCA	7,0
NOVAL LBV 2016, OPORTO	7,5
TOKAJ-HETZSOLO 2020, LATE HARVEST, HUNGRÍA	8,5
MOSCATEL VICTORIA Nº2 , D.O. MÁLAGA	8,5
MOSCATEL ARIYANAS "NATURALMENTE DULCE" 2021	9
ALBARIÑO SITTA PEREIRAS DULCE 2022, D.O. RIAS BAIXAS	10,5
NIEPOORT COLHEITA, PORTO 2012	14,5
FONDILLON LUIS XIV "25 AÑOS", D.O. ALICANTE	16,5
TOKAJI DISZNOKO 5 PUTTONYOS 2013, HUNGRÍA	19
QUINTA DO VALE VINTAGE 2001, OPORTO	19,5
FINCA MONCLOA, TINTILLA DE ROTA DULCE 2019, D.O. JEREZ	21,5
NOE VORS 30 AÑOS, P.X. D.O. JEREZ	24,5
MATUSALEM OLOROSO DULCE VORS 30 AÑOS, DO JEREZ	24,5
RATZENBERGER, RIESLING AUSLESE 2003 (BOT)	82,0