

## APPETIZERS

GALICIAN PIE	14
IBERIAN HAM CROQUETTES	14
“BLUE SEA” TOMATO	14
MUSSELS IN ESCABECHE SAUCE	14
BROAD BEANS WITH CLAMS	16
GALICIAN-STYLE OCTOPUS	23
IBERIAN ACORN-FED HAM	35

## SEAFOOD

	<i>Half</i>	<i>Portion</i>
LOBSTER SALAD	30	52
STEAMED CABANA COCKLES		24
GRILLED RAZOR CLAMS		25
GRILLED CLAMS		32
LANGOUSTINES		S/M
SHRIMP		S/M
SPIDER CRAB		S/M

## FISH

EGGS WITH SCARLET SHRIMP	22
BROTHY SEAFOOD RICE (min. 2)	24 p.p.
COD CHEEKS IN PIL-PIL SAUCE	25
HAKE AND SKATE STEW	26
STEAMED SEA BASS WITH SPINACH AND LIME PIL-PIL SAUCE	35
SEA BASS IN SALT (kg)	S/M
BAKED/GRILLED SOLE (kg)	S/M
GRILLED TURBOT (kg)	S/M
RED SEA BREAM SWORDFISH STYLE	S/M

## MEAT

DRY RICE WITH IBERIAN PORK (min. 2)	21 p.p.
RIB RICE	22
BEEF SIRLOIN STEAK	26

\*A/M: According to market

Bread and appetizer 2.00 euros.  
Prices indicated in euros VAT included

**SEAFOOD BY ORDER. PLEASE INQUIRE**

## DESSERTS

ICE CREAM (2 Balls) (vanilla, chocolate, strawberry, lemon, hazelnut, nougat)	7
CARBALLIÑO STYLE PASTRIES (ud)	2.9
TOFFEE-SOAKED FRENCH TOAST	7.5
CHOCOLATE AND RED BERRY CAKE	7.5
LEMON AND MERINGUE CAKE	7
BAKED CHEESECAKE	7
CHEESE SELECCION	9 p.p.

## SWEET WINES

<b>GALICIA SIN D.O</b> SITTA PEREIRAS 2019	5.8
PARA DO PÉ 2014	13
<b>D.O. VINHO DO PORTO</b> RAMOS PINTO LÁGRIMA BLANCO	4.5
RAMOS PINTO LBV	6.5
ROYAL OPORTO 10 AÑOS	7.5
<b>HUNGRÍA – TOKAJ</b> DISZNOKO EDES SZAMORODNI	7.5
DISZNOKO 5 PUTTONYOS ASZU 2013	13
<b>D.O. MONTSANT</b> COCA I FITÓ DOLÇ	7.5
<b>D.O. MÁLAGA</b> JORGE ORDOÑEZ & CO N°2 2015	6
MOSCATEL MR 2018	7.5
<b>D.O. JEREZ-XÉRÈS-SHERRY</b> DON PX DE TORO ALBALÁ	7.0
<b>D.O. MADEIRA</b> H.M. BORGES 15 AÑOS (BOAL)	8.5
<b>A.O.C. SAUTERNES</b> CHÂTEAU VIOLET LAMOTHE 2018	6.5
<b>KUHLING- GILLOT</b> RIESLING	39
<b>SIDRA DE HIELO (PAÍS VASCO)</b> BIZI-GOXO 2017	36