









# Menu


































## Shellfish of the day\*

1/2 portion    Full portion

















European spider crab from the ria 		80.00 €/kg
Langoustines from the ria 		135.00 €/kg
Cockles (300 g) 	15.00 €	28.00 €
Grilled Atlantic jackknife clams served with a dressing and lemon (300 g)  	14.00 €	25.00 €
Shrimps 		130.00 €/kg
Variegated scallop 		28.00 €
Velvet crabs 		160.00 €/kg

[\*] We can prepare all other types of shellfish, providing prior notice is given












## Starters

River Miño elvers chargrilled or cooked in traditional style (50 g) ( available seasonally) 		115.00 €
Castro Urdiales anchovies, pesto di pomodoro and baby tomatoes  	10.00 €	18.00 €
Matured and cured Galician beef steak tartar with wild mushroom carpaccio     	18.00 €	32.00 €
Baked Galician scallop, manioc and peas     		20.00 €
Carpet shell, godello and sage   	27.00 €	50.00 €
Char grilled lobster cured in pork lard    	36.00 €	70.00 €
Cuttlefish, carrot chutney and aromatic herbs   	25.00 €	42.00 €
Grilled artichokes , parsnip and chicken a l'ast 	15.00 €	28.00 €
Creamy lobster croquettes a little bit spicy       	15.00 €	28.00 €
Artisanal Galician pie with a cornbread crust  	10.00 €	18.00 €
Bread & appetizer service		3.75 €




















## Fish dishes

Grilled monkfish, fried bread, creamy scallop sauce and fermented kale      	25.00 €	48.00 €
Fish of the day, ghost plant and leek      	28.00 €	52.00 €
Grilled red mullet and seasonal green peas    	28.00 €	52.00 €

## Meat dishes

Slow-braised Mos rooster, pine nuts praline and rice  	<del>26.00 €</del>	48.00 €
Suckling lamb, bourguignon sauce and tender wheat   	<del>30.00 €</del>	55.00 €
Chargrilled wild boar, beer sauce and artichokes   	20.00 €	35.00 €
Roe deer and périgourdine sauce   	25.00 €	48.00 €

## Desserts\*

Puff pastry with blackberries, chocolate and a balsamic touch    	14.00 €
Caramelized apple crep, cider and tonquin bean    	14.00 €
Tocino de cielo egg and caramel custard pudding with fried sesame seeds and passion fruit     	14.00 €
Smoked chocolate and cottage cheese cream, infused with lime and green tea   	14.00 €
Selection of cheeses from here and there, served with a choice of relishes   	25.00 €

[\*] You are advised to order beforehand as they require 15 minutes preparation time.

## Comments

Prices are inclusive of VAT. Updated on 03-04-24 and valid until next update.