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This menu is all about hearty dishes, warming comfort food and familiar flavours and aromas, but using more sophisticated culinary techniques and impeccably presented dishes. A gastronomic journey that starts deep in the roots of Galicia's traditional recipes, evolving towards a bold, direct and instantly recognisable cuisine, bearing the unmistakable hallmark of its creator.

- :: A selection of oils, salts and artisanal butters  
- :: Slightly spicy marinade mackerel    
- :: Breaded deep fried monkfish cheek and prawn mayonnaise     
- :: Pickled saffron milkcap and lentils 
- :: Chestnut cream soup and pickled partridge    
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- :: Pickled lobster and manioc     
- :: Carpetshells and potatoes in green sauce    
- :: Marinated albacore tuna belly, tomato and pickled cucumber     
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- :: Baked fish of the day, velvet crab juice and chard stalks    
- :: Roe deer, vegetable charcoal and rice with ring mushrooms   
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- :: Baked figs, chocolate sabayon and mint   
- :: Tocino de cielo egg and caramel custard pudding with fried sesame seeds and passion fruit  
- :: Sweet bites

98.00€

Extras

- 12.00€ Our cheese selection from here and there (served before dessert)
- 45.00€ Pair our classic dishes with a personalised selection from our dynamic and changing wine list, which guarantees optimum drinking time and a particular focus on Galician wineries

Observations

The menu, wine pairing and our cheese selection must be served to all diners in the party. If you individually want a cheeses selection, you can request it à la carte (available in the dessert section).

Due to the preparation time required for our menu, serving times are as follows: lunch until 14.45 p.m. and dinner until 10.30 p.m.

This is a market-based option: the contents of the menu may vary due to the seasonal nature of certain products.

Prices are inclusive of VAT

Updated on 24.11.22 and valid until next update.