

Aperitifs

- Padrón peppers 7€
- Steamed mussels 9€
- Cured meat board 18€
- Cheese board 23€
- Croquettes 12€

- Grilled prawns 16€
- Galician-style octopus 20€
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- Razor clams 16€
- Scallops 18€

Meat

- Pepper Iberian pork, roasted potato and vegetables 18€
- Grilled “picanha” beef with roasted potato and broccoli 20€
- Pork cheek in red wine with mashed potatoes 18€
- Premium beefburger with vegetables, goat cheese, caramelized onion, egg and deluxe potatoes 15€
- Chicken fingers and chips 14€
- Beef Milanese with salad and chips 16€

Fish

- Grilled turbot 24€
- Bacalao al horno con patata panadera 22€
- Orange salmon with and wild asparagus 20€

- Caramel cake 7€
- Baked cheesecake 6€

Salads

- Tuna loin with lettuce, blue tomato, onion and avocado 12€
- Oxheart tomato, onion, mature cheese and walnuts 12€
- Balea salad with rocket, burrata, pear confit with honey, onion, ham, pistachio and cherry tomato 14€

Rice dishes (min. 2 persons)

- Soup seafood rice 20€
- Squid ink risotto 22€
- Lobster rice 28€

Pastas

- Noodles Bolognese 14€
- Tagliatelle with vegetables and tuna 15€

Desserts

- Brownie con helado de vainilla 6€
- Copa de helado 5€

Bottles of wine

Villarei Lías Albariño	27.50€
Altos de Torona Godello DO Rías Baixas	24€
Altos de Torona Caíño	29.50€
Regina Viarum Rosae	28.50€
Altos de Torona Brut	33€
Expression Cr Mencía	29.50€
24 Mozas Toro	22€
Las Pisadas Rioja	26.50€
62 Millas al Cielo Ribera del Duero	25€

Glasses of wine

Albariño Albanta	3€	Mencía Luna Beberide	3€
Ribeiro Lulo	3€	Rioja 22 pies crianza	3€
Godello Vecrima	3€	Ribera del Duero Ilusionista Roble	3€