



CLAS



Starters

Our marinated Mackerel with olive spheres accompanied by vinaigrette	13,00 €
Tasty Garlic Shrimp and anchovy croquettes	15,00 €
Local Galician cheese platter	16,00 €
Famous fried pork belly chunks from Soria, pineapple and tonkatsu (Japanese dish)	16,00 €
Thinly sliced Salmon, kimchi, yellow pepper and ikura (red caviar)	17,00 €
Braised avocado, coriander pesto and vegetables vinaigrette	18,00 €
Smoked Horse Jack Mackerel, citrus-based ponzu sauce and lemon-lime pil pil	18,00 €
Grilled scallop from Cambados, Malagan warm jalapeño gazpacho, cauliflower with squid tiptoes	22,00 €
Classic Steak Tartar with galmesano cheese tartlets	22,00 €
Shank dumpling, foie cream and bufala mozzarella cheese sauce	24,00 €
Peas from Maresme, iberian ham broth and poached egg	26,00 €
Tataki of red Balfegó Tuna, cold garlic and cashew and mild wasabi	28,00 €
Seafood salad	38,00 €

Fish

Mackerel stuffed with shallots, sultana raisins and pistachio	22,00 €
Red Mullet, with stem tubers of yams, potatoes and pomegranate	27,00 €
Grilled Redfish (seaperch)	60€/Kg
Grilled Sea Bass	70€/Kg

Bread 2,5 €/Person

Rice

Minimum 2 portions / price per person

Eco Vegetables rice with cured egg yolk and sun-dried tomato	20,00 €
Famous Black Pudding rice from Burgos, quail eggs, pine nuts and pork belly	24,00 €
Pork Neck and Prawns rice with San Simón cheese	26,00 €
Fish of the day rice, thinly sliced scallop usuzukuri and coral sauce droplets	28,00 €
Famous Valencian rice with peeled seafood	28,00 €
Lamb Chops rice garnished with cauliflower, plum and cous cous	28,00 €
Black Angus sirloin rice, mushrooms and cherry tomatoes	29,00 €
Black rice with squid stew and tasty fish cheeks and famous Basque Country pil pil sauce	30,00 €
Rice with variety of seafood toppings	30,00 €

Meat

Wellington Sirloin of iberian pork and green apple compote	24,00 €
Crispy Roasted Suckling Pig and ham crumbs with cabbage salad	26,00 €
Galician Sirloin Steak, mushroom ragout and jazzy potato	28,00 €
Black Angus Sirloin	30,00 €

Please, do not hesitate to inform our staff about any food allergies