



# CLAS

RESTAURANTE



## STARTERS

Mediterranean salad, cherry tomatoes, apple, feta cheese, olives and balsamic dressing	13,50 €
Pumpkin soup complemented and garnished with thinly sliced duck breast and tarragon croutons	15,50 €
Homemade croquettes - Please ask about today's selection	15,00 €
Octopus salad and shrimp confit with a dash of garlic	22,00 €
Chunks of pickled skipjack tuna fish and pear marinated in vinegar and herbs	16,50 €
Chicharrones - Diced pork meat with apples, walnuts, and a touch of truffle	17,00 €
Iberian ham - Hand carved premium Iberian ham	26,00 €
Confit of Cod fish, Galician tomato, anchovy and black garlic dressing	18,00 €

## RICE

Minimum 2 people / price per person

Galician style paella rice with monkfish, prawns, and squids	25,00 €
Galician style paella rice with local beef ribs, rosemary and honey flavoured aioli	26,00 €
Black rice with squid and lemon mayo garnishment	25,00 €

## WILD FISHES

Our seasonal selection of wild fishes in slow cooked charcoal over

Monkfish	29,00 €
St. Peter (John Dory)	32,00 €

\* All served with celery and fennel purée with spinach in mint seasoned with minced tomato, monkfish, cockles and cherries.

## LOCAL GALICIAN MEATS

Cooked in charcoal over

Ox entrecôte	40,00 €
Veal sirloin	36,00 €

\* All served on a bed of Italian Amatriciana tomatoes sauce, sweet red onion and of course, a side of crispy French fries.

## DESSERTS

Mascarpone cheese with fresh red fruits, strawberries and homemade jam of blueberries and strawberries	9,00 €
Dark chocolate with nuts and white chocolate	9,00 €
Baked pineapple with rum served with mint yogurt	7,50 €
Chocolate ganache with nuts praline, and a drizzle of virgin olive oil and salt	9,00 €