



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 €
Our selection of croquettes	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 €

PASTA

Pumpkin gnocchi with fresh mushrooms sautéed with truffled boletus cream	16,50 €
Garganelli pasta with bolognese style beef stew	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 €

FISHES

Our seasonal selection of wild fishes in slow cooked charcoal over

Monkfish with celery and fennel puree, seasoned with chopped tomato, monkfish and raspberries	29,00 €
Cod candied in virgin olive oil on sweet pepper puree, seasonal vegetables with rosemary and pil-pil sauce	19,00 €

MEATS

Cooked in charcoal over

Galician beef ribs, puree of smoked potato, fresh mushrooms and demiglace of Oporto wine	18,50 €
Pork knuckle in mint over parsnip puree and its sauce with chestnuts cooked in Brandy	16,50 €
Beef sirloin with matriciana sauce and sweet red onion, accompanied with a side fries	30,00 €

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 €
Pineapple chunks baked with rum served with mint yogurt sauce	7,50 €
Chocolate ganache with hazelnut praline, a drizzle of virgin olive oil, salt and crispy bread	9,00 €