

STARTERS TO SHARE



IBERIAN HAM WITH CRUNCHY BREAD & TOMATOE PULP	18.00	32.00
MANCHEGO CHEESE	9.00	15.00
TUNA CURED IN SEA SALT WITH EXTRA VIRGIN OLIVE OIL	8.00	14.00
CANTABRIAN ANCHOVIES ON BREADS WITH TOMATOE PULP	13.00	22.00
SPANNISH POTATOES SALAD	9.00	15.00
"TXISTORRA" RED SAUSAGE FROM NAVARRA	10.00	14.00
FRIED BLACK PUDDING WITH APPLE CREAM	10.00	14.00
CLAMS STEWED IN WINE, GARLIC, OLIVE OIL	26.00	
WHITE PRAWNS FROM HUELVA BOILED OR GRILLED 200GR	20.00	33.00
PIL-PIL PRAWNS (Cook in garlic sauce)	13.00	24.00
SCRAMBLED EGGS SERVED WITH IBERIAN HAM & POTATOES	20.00	
GRILLED GOAT CHEESE WITH FIGS, MANGO & RASPBERRIES SAUCE	19.00	
DUCK FOIE WITH GOAT CHEESE, CAMELISED BANANA & MANGO COULIS	24.50	
GRILLED DUCK FOIE GRAS WITH PEDRO XIMENEZ SAUCE	14.00	26.00

STARTERS, SALADS & CARPACCIOS

COLD TOMATO CREAM WITH HAM AND BOILED EGG	6.50	10.00
CONFIT & ROAST ARTICHOKE WITH IBERIAN HAM unit		5.00
HOMEMADE MEAT PASTRY WITH CHUMICHURRI SAUCE unit		4.80
RED TUNA TATAKY SALAD, PISTACHIO & SESAME WITH SOJA DRESSING		21.50
SPINACH SALAD, BLUE CHEESE, WALNUTS, STRAWERRIES, MUSTARD-HONEY		17.50
BURRATA ON SEASONAL TOMATO, ROCKETS HERBS, PINE NUTS, RED PESTO		20.50
BEETROOT CARPACCIO WITH PARMESAN CHEESE & SPINACH		17.50
RED TUNACARPACCIO WITH CRUNCHY ONION & SOJA DRESSING		24.00
GALICIAN BEFF CARPACCIO WITH PARMESAN CHESSE		24.00

OUR FRIED FOODS

HOME MADE HAM CROQUETTES WITH CRISPY POTATOES	9.00	15.00
FRIED CAMEMBERT WITH RASPBERRY SAUCE	10.00	20.00
FRIED BABY SQUIDS FROM SANLUCAR DE BARRAMEDA	16.00	26.00
FRIED SQUID WITH ALI-OLI	13.00	24.00
DEEP-FRIED PRAWNS IN TEMPURA & PANKO SERVED WITH SOJA SAUCE	12.00	18.00
CRUNCHY OCTUPUS WITH GARLIC POTATOES, ALIOLI & PAPRICA SAUCE	12.00	20.00

ANOTHER DISHES

GALICIAN BEEF TENDERLOIN TARTAR WITH THEIR TOASTS	25.00
GLAZED IBERIAN PORK SHIN WITH HOME-MADE MASHED POTATOES	23.00
PIECES OF SQUID COOKED IN BLACK INK WITH RICE	24.00
CHICKEN IN CURRY SAUCE WITH RICE	22.00

MADE IN OUR WOOD OVEN

ROAST LEG OF BABY LAMB SERVED WITH POOR POTATOES	33.00
ROAST SUCKLING PIG HOME-MADE MUSHED POTATOES AND THEIR GRAVY	34.00
SUCKLING LAMB QUARTERS WITH OVEN POTATOES (ORDER IN ADVANCE)	78.00
FULL ROAST SUCKLING PIG TO SHARE WITH MASHED POTATOES	180.00

MIN. 6 PERSONAS (ORDER IN ADVANCE)

MADE IN CHARCOAL GRILL

CHEESBURGUER OF GALICIAN BEEF WITH FRESH DUCK FOIE-GRAS	20.00
CHICKEN SKEWER & VEGETABLES WITH MUSHED POTATOES	19.50
RACK LAMB WITH VEGETABLES, COUS-COUS AND MUSHED POTATOES	33.00
GRILLED BEEF TENDERLOIN GRILLED FOIE, MUSHED POTATOES, MEAT SAUCE	33.50
CHATEAUBRIAND WITH BEARNAISE SAUCE, FRENCH FRIES & VEGETABLES	32.00
GRILLED IBERIAN PORK MEAT "PREY" MARINADE IN HERBS (MIN. 2 PERSONS)	68.00
PREMIUM BEEF ENTRECOTE 350gr	42.00
PREMIUM BEEF RIB EYE 550gr (MIN 2 PERSONS)	70.00
GRILLED BEEF CHOP, GALICIAN COW (MIN. 2 PERSONS)	75.00

OUR FISH GRILLED ON CHARCOAL OR SALT GRILL

GRILLED RED TUNA FISH FILLET WITH VEGETABLES & MUSHED POTATOES	33.50
GRILLED SOLE	s/m
GRILLED TURBOT	s/m
SEA BASS BAKED IN SALT (MIN. 2 PERSONS)	s/m
OUR "LOCALLY CAUGHT" FRESH FISH OF THE DAY	s/m

ESTABLISHMENT WITH AVAILABLE INFORMATION ON FOOD ALLERGIES AND INTOLERANCES



10% IVA INCLUIDO / 10% TAX INCLUDE

