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## SALADS

AVOCADO, MANGO & PRAWN SALAD TIMBALE | €14.00

With Modena caramel and crispy mango

LAXE SEA SALAD | €13.00

Oak leaf lettuce, sea lettuce, arugula, tomato, black olives, asparagus, egg, corn, carrot, mussels, red onion, and tuna belly

MARINATED SALMON SALAD | €13.00

With seaweed, nut and lime emulsion

WARM GOAT CHEESE SALAD | €12.00

With red berry reduction and crispy cheese

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## STARTERS

OCTOPUS & SCALLOP CARPACCIO | €17.00

With lime dressing and a mix of edible flowers

SCRAMBLED EGGS WITH GALICIAN GREENS | €13.00

Garlic sprouts, wild mushrooms, and prawns

GRILLED OCTOPUS | €25.00

With wakame seaweed and boiled potatoes

GRILLED VEGETABLE PLATTER WITH ROMESCO SAUCE | €17.00

Green and red peppers, zucchini, eggplant, mushrooms, wild asparagus, and carrot

CROQUETTES | €12.50

Octopus & turnip tops, mussels, wagyu cured beef, and cheese



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## SEAFOOD & FISH

CLAMS IN MARINERA SAUCE | €24.00

GRILLED SCALLOPS (ZAMBURIÑAS) | €24.00

GRILLED RAZOR CLAMS | €23.00

GRILLED CODFISH | €25.00

With ratatouille and black olive sauce

SOUS VIDE SEA BASS FILLED WITH SEA URCHIN | €23.00

Served on a bed of Galician potatoes and chives

MONKFISH ROULADE WITH PRAWNS | €25.00

With pan-roasted potatoes and lime meunière sauce

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## MEATS

GRILLED BEEF CROCA (Galician cut) | €18.00

GRILLED LAMB CHOPS | €23.00

GRILLED CELTIC PORK SECRETO | €19.00

SIMMENTAL BEEF TENDERLOIN | €26.00

DUO OF BEEF TENDERLOIN & IBERIAN PORK | €22.00

BEEF ENTRECÔTE | €24.00

With yellow pepper sauce

BONE-IN RIB STEAK (VACA) | €55.00/kg

CACHENA COW BONE-IN RIB STEAK | €65.00/kg



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## RICE DISHES

RICE WITH OCTOPUS & SEAFOOD | €29 per person (min. 2 people)

RICE WITH LOBSTER | €35 per person (min. 2 people)

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## SIDES

CASTILLO POTATOES | €3.50

WEDGE POTATOES | €3.50

PAN-ROASTED POTATOES | €4.00

OVEN-BAKED HASSELBACK POTATOES | €4.00

CHARCOAL-ROASTED PEPPERS | €4.00

MUSHROOMS | €4.50

CONFIT ARTICHOKE GRILLED IN OLIVE OIL | €6.00

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## DESSERTS

FRIED PASTRY CANES | €8.00

Filled with pastry cream and raspberry popping candy

THIN CREPE MILLEFEUILLE | €8.00

With chestnut cream and rose petals

ALMOND CAKE | €7.00

With vanilla ice cream and edible flower mix

BRIOCHE FRENCH TOAST | €8.50

With crème anglaise, citrus sorbet, freeze-dried flowers, and white chocolate-lime popping candy