



## Starters

Assorted Iberian cured meat (from Iberian pigs) 🇮🇪 🍷	19,0 €
Iberian ham (jamón ibérico)	18,0 €
"Flor de Esgueva" La Mancha cheese (manchego) 🇮🇪	12,0 €
Russian salad 🇷🇺 🍷 🍴	5,0 €
White fresh anchovies in white aiigrette sauce (boquerones)	8,0 €
Fresh tuna marinade 🇮🇪 🍷 🍴	15,0 €
Scrambled eggs with black sausage (morcilla), red peppers and pine nuts 🍷 🍴 🇮🇪	15,0 €
Galician style octopus (boiled octopus sprinkled with salt, sweet-sour paprika and olive oil on a boiled potato bed) 🍷	17,0 €

## Vegetables

Lettuce hearts with tuna belly 🇮🇪 🍷	10,0 €
Endives with Roquefort cheese 🇮🇪 🍷	11,0 €
Breaded mushrooms with garlic mayonnaise (alioli) 🇮🇪 🍷 🍴	12,0 €
Mushrooms with prawns in garlic sauce (ajillo) 🇮🇪	12,5 €
Grilled green asparagus with salmon 🇮🇪 🍷	12,0 €
Grilled natural vegetables plate	15,0 €
Roasted red peppers with tuna 🇮🇪 🍷 🍴	12,0 €
Mixed salad (lettuce, tomato, onion, boiled egg, white asparagus, tuna, corn) 🇮🇪 🍷 🍴	6,0 €

## Fried and Other dishes

Galician style lacón (boiled shoulder ham sprinkled with sweet-sour paprika and olive oil)	10,0 €
Grilled pig ear with hot tomato sauce (brava)	8,0 €
Homemade ham croquettes 🇮🇪 🍷 🍴	8,0 €
Lobster and spinach homemade croquettes 🇮🇪 🍷 🍴 🍷 🍴	11,0 €
Fried potatoes in hot tomato sauce (brava) 🍷	5,0 €
Boiled potatoes in white garlic sauce (alioli) 🍷	5,0 €

Vat not included



## Seafood and Fish

Grilled prawns	18,0 €
Prawns in garlic sauce (ajillo)	15,0 €
Grilled razor shells	12,0 €
Grilled variegated scallops	15,0 €
Stir fried clams in green parsley sauc or fried	15,0 €
Roman style squid (breaded fried squid)	10,0 €
Andalusian style baby squid	10,0 €
Grilled cuttlefish	11,0 €
Galician style octopus	17,0 €
House special assorted boiled seafood	45,0 €
Assorted boiled seafood for two	32,0 €
House special assorted seafood grill	49,0 €
Assorted seafood grill for two	35,0 €

## Meat

Galician beef T-bone steak	17,0 €
Galician beef entrecote	15,0 €
Baby lamb cutlets	13,5 €
Beef fillet	9,0 €
Ox sirloin	19,5 €
Ox T-bone loin steak	19,0 €

## Fish

Galician style fresh hake	16,0 €
Grilled fresh hake	15,0 €
Fresh hake (clams, prawns, egg, baby eels)	17,0 €
Hake with eel and shrimp delicacies	16,5 €
Grilled tuna belly (garlic, cayenne, vinegar)	15,0 €
Grilled seabass (garlic, cayenne, vinegar)	15,0 €
Galician style turbot or grilled (garlic, cayenne, vinegar)	18,0 €
Grilled swordfish	12,0 €
Fresh monkfish (clams, prawns, egg, baby eels)	17,0 €
Grilled Monkfish (garlic, cayenne, vinegar)	19,0 €
Hake cheeks (cocochas) in green sauce	19,5 €
Grilled sole	19,0 €

## Rice Dishes

Creamy rice with lobster	19,0 €
Creamy rice with big red shrimp	22,0 €
Creamy rice with seafood	15,0 €
Price per person	

## Baguette Sandwiches

Spanish omelette	3,0 €
French omelette	3,5 €
Bacon	4,0 €
Bacon and cheese	4,5 €
Roman style squid (breaded fried squid)	4,0 €
Fresh anchovies in vinaigrette sauce	4,5 €
La Mancha cheese	6,0 €
Iberian red sausage (chorizo)	4,0 €
Iberian salami	4,0 €
Pork loin fillet	4,5 €
Roasted red peppers with tuna belly	4,0 €
Beef fillet	7,0 €
Boiled shoulder ham	4,0 €
Iberian ham	8,0 €

VAT not included

\* If you have any food intolerance, please report our serving staff so we can take measures in the kitchen. Thank you very much

 Gluten	 Sesame	 Soybean	 Crustacean	 Mustard
 Nuts	 Eggs	 Celery	 Fish	 Sulphur dioxide sulphites
 Peanuts	 Dairy	 Molluscs	 Lupin	