







# Starters

Assorted Iberian cured meat (from Iberian pigs) 👀 Iberian ham (jamón ibérico)	19,0 € 18,0 €
"Flor de Esgueva" La Mancha cheese (manchego) o	12,0€
Russian salad 🚭 😳 🐯	5,0€
White fresh anchovies in value (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	17,0€
with salt, sweet-sour paprika and olive oil on a	
boiled potato bed) 🛮	

# Vegetables

Lettuce hearts with tuna belly ◆ ⊕	10,0€
Endives with Roquefort cheese 08	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,	6,0€
white asparagus, tuna, corn) 😊 🖸 🚳	

## Fried and Other dishes

Galician style lacón (boiled shoulder ham sprinkled	10,0€
with sweet-sour paprika and olive oil)	
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 5	18,0€
Prawns in garlic sauce (ajillo) 💿	15,0€
Grilled razor shells O	12,0€
Grilled variegated scallops o	15,0€
Stir fried clams in green parsley sauc or fried 0000	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) 0 🕃 😂 🔾	17,0€
Hake with eel and shrimp delicacies  🕫 🕏 🖸	16,5€
Grilled tuna belly (garlic, cayenne, vinegar) 👁 8	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 38	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 vinnaigrette sauce 📀 🚳	4,5€
La Mancha cheese 🧑 🖸	6,0€
lberian red sausage (chorizo) 🥖 😁	4,0€
lberian salami 🕖 🕲	4,0€
Pork loin fillet 0	4,5€
Roasted red peppers with tuna belly 😋 🍎 🚳	4,0€
Beef fillet 🧑	7,0€
Boiled shoulder ham 🧑	4,0€
lberian ham 🤣	8,0€

VAT not included

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





























