

SAVOURY

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| Ham Croquettes (12 units) | 10 € |
| "Patatas ali oli" or "Patatas bravas" * (potatoes in garlic or spicy sauce) | 4 € |
| Gua Bao (taiwanese bread) of squids | 6 € |
| Gua Bao of spicy and crunky shrimp | 6 € |
| Crunchy king prawns with sauce "gribiche" (mayonnaise-style cold egg sauce) | 12,50 € |
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| Anchovies from Lasarte and Cebreiro cheese | 10 € |
| Ugly tomatoes | 8,5 € |
| Etcetera eggs * (eggs with San Simon cheese foam, bread crumbs and Galician sausage) | 8 € |
| Calçots & Romesco (type of scallion grilled over a hot fire with romesco sauce) | 12 € |
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| Marinated Salmon Nikkei style | 12,50 € |
| Horse mackerel sashimi | 12 € |
| Cured yellowfin tuna | 12 € |
| Scallops with lime and apple vinaigrette | 12 € |
| Moluscs Thai style | 14 € |
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| "Polbo de Lourenzá" Stewed octopus and white beans | 14 € |
| Red mullet and turnip tops emulsion | 10 € |
| Cod, pepper soup and vegetables | 17 € |
| "Xureliño rico" (roasted horse mackerel) | 11 € |
| Sautéed sea bass and Txangurro | 18 € |
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| Chesnut-fed pork yakitori | 14 € |
| "Mole Celtic cock" canellonni | 14 € |
| Stewed deer, wild mushrooms and Lourenzábeans | 16 € |
| Barbecue ribs and potatoes | 18 € |
| Beef cheek, chestnuts and wild mushrooms | 14 € |

SWEET

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| Torrija", curry crumble and vanilla (Caramelised brioche) | 5 € |
| Pinneapple, rum, Tonka bean | 5 € |
| Chestnut, honey and yogurt | 5 € |
| Walnut | 5 € |
| Basil and citrus fruit | 5 € |
| Dessert of the Indies | 5 € |

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| Tomato bread | 3 € |
| Bread | 1 € |

