

SAVOURY

Anchovies from Lasarte and Cebreiro cheese	10 €
Ham Croquettes (12 units)	10 €
AmacetA spicy mussels	9.50 €
Green salad, cheese and anchovies	11.50 €
Mushrooms, egg and truffle parmentier	15 €
"Patatas ali oli" or "Patatas bravas" * (potatoes in garlic or spicy sauce)	4 €
Etcétera eggs * (eggs with San Simon cheese foam, bread crumbs and Galician sausage)	8 €
Gua Bao (taiwanese bread) of squids	6 €
Gua Bao of spicy and crunky shrimp	6 €
Salmon "tiradito" (Peruvian dish of raw fish)	12 €
Burela white tuna with fish and shellfish spicy soup-stew	12 €
Ceviche of "drunk" haddock	14 €
Horse mackerel sashimi	12 €
Crunchy king prawns with sauce "gribiche" (mayonnaise-style cold egg sauce)	12,50 €
Seaweed and razor clam sunomono	10 €
Scallop of Cambados "in its own juice"	6 €
"Polbo de Lourenzá" Stewed octopus and white beans	14 €
Scallops with lime and apple vinaigrette	12 €
Black Hake in squid sauce	14 €
Cod, pepper soup and vegetables	17 €
"Xureliño rico" (roasted horse mackerel)	11 €
Chesnut-fed pork yakitori	14 €
Lamb and Jaipur curry pumpkin	17 €
Barbecue ribs and potatoes	18 €
Beef cheek, chestnuts and wild mushrooms	14 €

SWEET

Torrija", curry crumble and vanilla (Caramelised brioche)	5 €
Pinneapple, rum, cardamom	5 €
Walnut	5 €
Basil and citrus fruit	5 €
Dessert of the Indies	5 €
Tomato bread	3 €
Bread	1 €



AmacetA