

COLD STARTERS

	Iberian ham 5J Sánchez Romero Carvajal	26,00 €
	1/2 Iberian ham 5J Sánchez Romero Carvajal	18,00 €
	León cured meat Carpaccio(I.G.P. Cecina de León)	16,50 €
4,7	D.O. Arzúa cheese with salted Cantabrian anchovies	15,00 €
3,4,6,7,8,12	Our salad Contrastes A Taberna	14,00 €
4,12	Roasted peppers and tuna belly	13,00 €
4,8,12	Cod, pomegranate, orange and nut carpaccio salad	15,00 €
3,6,7,10,12	Lamb's lettuce salad with jerky (I.G.P. Cecina de León)	14,50 €

HOT STARTERS

	Galician broth	7,00 €
2,3,7,12,14	Grilled Galician scallop and prawn tails on mashed potatoes, sea urchin caviar with Modena vinaigrette	9,80 €
2	Grilled or cooked fresh prawns from Huelva (price per kg.)	95 €
1,3,6,7,12	Grilled duck foie gras, green applesauce and Pedro Ximénez reduction	20,00 €
14	Grilled razor clams from our estuaries	16,00 €
1,2,3,7	Spider crab croquettes (8 units)	11,00 €
2,4,7,14	Turnip Greens (I.G.P. Grelos de Galicia, Galicia Calidade) with seafood from the Atlantic	13,50 €
12,14	European squid with garlic	11,00 €

FISH & SEAFOOD

2,4,12	Lobster with rice (minimum for 2 people, price per person)	33,50 €
2,4,14	Grilled fish and seafood (minimum for 2 people, price per person)	26,00 €
2,4	Galician-style or grilled monkfish	20,00 €
1,2,4,7,12	Monkfish with prawns my way	23,00 €
1,2,7,9,10,12	Curried prawns	18,80 €
	Grilled cod fillet	20,00 €
4,12	Cod and turnip tops stew	21,00 €
2,4,12,14	"A banda " rice (minimum for 2 people, price per person)	20,00 €
4	Sea bass in salt	

See other wild fish of the day,
in the daily suggestions

On request:

3,6,8,10,11,12	Beef steak tartare
1,2,4,12	Homemade chicken with lobster
1,2,3,4,7,12	Baked cod with puree

ALLERGENS

1 Cereals with gluten	3 Eggs	5 Peanuts	7 Dairy	9 Celery	11 Sesame	13 Lupine
2 Crustaceans	4 Fish	6 Soy	8 Nuts	10 Mustard	12 Sulfites	14 Mollusks

MEATS

	Galician beef tenderloin(I.G.P. Ternera Gallega)	
	Grilled	23,80 €
1,3,6,7,9,12	Galician blue cheese or Colmenillas	24,50 €
1,3,6,7,9,12	Duck foie gras and sherry	25,80 €
	Galician Beef Entrecôte(I.G.P. Ternera Gallega)	
	Grilled	20,00 €
1,3,6,7,9,12	Galician blue cheese or Colmenillas	21,50 €
1,3,6,7,9,12	Duck foie gras and sherry	23,00 €
1,3,6,7,9,12	Duck breast stuffed with foie gras with Pedro Ximénez reduction	18,50 €
1,7,9,10,12	Galician beef (I.G.P. Ternera Gallega a) l curry	16,00 €
	Grilled Iberian shoulder	17,50 €
1,3,6,7,9,12	Selecta pork tenderloin with chestnuts and shavings of foie gras	19,00 €

DESSERTS

3,7	Baked Arzúa cheesecake	5,00 €
12	Papanduxas sorbet (roasted apple, cinnamon and herbal brandy)	6,50 €
1,3,7,12	Tiramisu	5,50 €
1,3,7,8	Chocolate filloas cake on vanilla ice cream	6,00 €
8	Chestnuts in syrup and orange juice	5,00 €
1,3,7,8	Burnt French toast, crème anglaise and cream ice cream	6,50 €
1,3,7,8,12	Chocolate coulant with cream ice cream	6,80 €
3,7,8,12	Roasted apple stuffed with nougat mousse and pomace jelly	6,80 €
7	Kalekoi yogurt, fig jam and wild fruits	5,70 €
1,7	Strawberry gazpacho and cream ice cream	5,70 €
1,3,7,8,12	Chocolate cake with cookies	5,40 €
1,7,12	Chef's ice cream (cream ice cream, yogurt ice cream, ice cream with berries and orange reduction)	6,80 €
1,3,7,8	Millefeuille with cream cheese from Arzúa and strawberries	6,60 €

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