

Menu 1

60 €

Catalan style tomato bread
Tuna belly salad
Anchovies "00" from the Cantabrian Sea
Black cuttlefish croquettes
Deep-fried squid
"Padrón" green peppers
Galician mussels marinière style

**** To choose ****

Line-caught hake from the Cantabrian Sea
Seafood Paella
Charcoal grilled Entrecote with fries and peppers

** Dessert to choose **

Santiago almond cake with vanilla ice cream
Artisan Ice cream and sorbet selection

Menu 2

70 €

Catalan style tomato bread
Iberian acorn-fed shoulder
Deep-fried squid
Octopus "A Feira"
Griddled Galician "Zamburiñas"
Sautéed baby scampi
Galician mussels marinière style

**** To choose ****

Cod loin with chickpeas in "samfaina" (ratatouille)
Octopus and shrimp rice
Filet mignon beef with fries
and "Padrón" peppers

** Dessert to choose **

Galician creamed cheese cake with ice cream
Artisan Ice cream and sorbet selection

Menu 3

80 €

Catalan style tomato bread
Iberian acorn-fed shoulder
Anchovies "00" from the Cantabrian Sea
Monkfish and prawns croquette
Octopus "A Feira"
Galician mussels marinière style
Griddled razor clams
Griddled Galician "Zamburiñas"

**** To choose ****

Monkfish stew
Griddled monkfish with seasonal vegetables
Rice with Galician lobster
Filet mignon beef with fries and "Padrón" peppers

** Dessert to choose **

Chocolate cake
Galician creamed cheese cake with ice cream

* Welcome appetizer option: Oyster and glass of cava 5,00 €

DRINKS

White wine Albariño (DO Rías Baixas)
Red wine Tempranillo Crianza (DO Rioja)
Mineral water, coffee or tea
(Half bottle of wine per person)