

Seafood appetizer selection 29,70  
(2 oysters, sea snails, goose barnacles and shrimp)  
Gillardeau oyster Special N°2 5,80 (piece)  
Goose barnacles from *Costa da Morte* 49,00 / 27,00\*  
Galician shrimp 24,50 / 14,50\*  
Sea snails 18,00 / 10,90\*

*Aperitivo selección de marisco*  
*Ostra Gillardeau Especial N°2*  
*Percebes de la Costa da Morte*  
*Camarones*  
*Cañaïllas*

Supplement bread 2,25 (p.p)  
Catalan style tomato bread with olive oil 3,35

*Suplemento de pan (p.p)*  
*Pan de coca con tomate y aceite de oliva*

## Cold starters and Salads

Anchovies from the Cantabrian Sea 17,75 / 11,75\*  
Peach "Salmorejo" 10,80  
Red prawn Carpaccio with pistachio nuts 24,00  
Smoked Cod carpaccio with tomato sorbet 18,00 €  
Raw dry-aged beef Steak tartare 20,50  
Iberian acorn-fed shoulder 24,90 / 13,50\*  
Cheeseboard with Catalan and Galician PDO cheese 12,00  
✓ Seasonal organic green salad 10,80  
Tomato and white Tuna belly salad 14,00

*Anchoas del Cantábrico*  
*Salmorejo de melocotón*  
*Carpaccio de gamba roja*  
*Carpaccio de Bacalao*  
*Steak tartar*  
*Paletilla Ibérica 100% Bellota*  
*Tabla de quesos*  
*Ensalada de la huerta*  
*Ensalada de tomate con ventresca de bonito*

## Hot starters to share

Fish and seafood soup 13,50  
Charcoal grilled Octopus with parmentier 22,50  
Octopus in Galician style 22,50 / 14,50\*  
Squid, tempura or deep-fried,  
with black garlic aioli 18,90 / 11,90\*  
Deep-fried baby squid 19,75 / 12,50\*  
"Kokochas" Hake cheeks 26,50 / 18,00\*  
"Porto dos Barcos" casserole (cockles, octopus  
and tiger prawns) 25,50  
Baby scampi sautéed with onion 19,75 / 12,50\*  
Sautéed fine Clams with chili and garlic, *marinière*  
or in parsley garlic sauce 26,50 / 15,50\*  
Steamed or charcoal grilled cockles 19,50 / 12,00\*  
Galician mussels (*steamed, grilled or marinière*) 14,00  
Charcoal grilled Galician razor clams 18,50 / 11,70\*  
Large scallop from Cambados 14,50  
Galician "zamburiñas" (baby scallops) 17,50 / 12,00\*  
Monkfish, prawns and scarlett prawn croquette 3,00 (each)  
Black cuttlefish croquettes served with alioli 3,80 (2 un.)  
Spanish *chorizo* omelette 10,75  
Cod omelette with tender garlic 11,50  
Filet mignon bites sautéed in garlic with fries 26,50  
✓ Seasonal grilled vegetables 12,75

*Sopa de pescado y marisco*  
*Pata de pulpo a la brasa*  
*Pulpo a la Gallega*  
*Calamares a la romana o andaluza*  
*con alioli de ajo negro*  
*Chipirones fritos*  
*Kokotxas*  
*Cazuelita "Porto dos Barcos"*  
  
*Cigalitas salteadas*  
*Almeja fina con refrito de ajos, a la marinera*  
*o salsa verde*  
*Berberechos al vapor o brasa*  
*Mejillones al vapor, brasa o marinera*  
*Navajas a la plancha*  
*Vieira de Cambados al horno*  
*Zamburiñas a la plancha*  
*Croqueta de rape, carabinero y gambas*  
*Croquetas de sepia con alioli*  
*Tortilla de chorizo de Betanzos*  
*Tortilla de bacalao*  
*Dados de solomillo al ajillo*  
*Parrillada de verduras*

✓ \* / Half portions.  
Vegetarian options.

## Wild Fish

*Cooked to order*  
*and served with seasonal vegetables*

Line-caught hake supreme 23,50  
Monkfish and prawns casserole 33,00  
Cod loin with chickpeas in "samfaina" (ratatouille) 26,50  
Cod loin "a la llauna" (baked with white beans) 26,50  
Monkfish filet 31,00

\* Ask for the "Catch of the day"

*Merluza de pincho*  
*Suquet de rape*  
*Bacalao en sanfaina*  
*Bacalao a la llauna*  
*Solomillo de Rape*

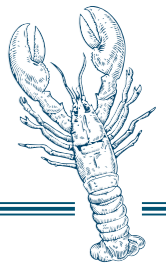


### Griddled Seafood Assortment:

Razor clams, mussels, baby scallops, cockles,  
baby scampi and tiger prawns 46,00  
\* Seafood selection may be subject to seasonal availability

### Lobster from the Cantabrian Sea

Whole piece of your choice (500g -1,5K)  
Griddled 102,00 €/Kg.  
Sautéed with octopus, chilli and garlic 135,00 €/Kg.



## Meat

*Served with seasonal garnish*

Charcoal grilled filet mignon beef 26,50  
Roasted baby goat shoulder 36,00

*Solomillo de vaca gallega*  
*Espaldita de cabrito*

## Rice

Sailor's rice (Plain rice cooked in fish broth) 13,90  
Seafood paella 23,80  
Black rice with small cuttlefish 22,50  
Moist rice with Galician lobster of your choice  
price by weight 135,00 €/K (whole piece)  
Rice with octopus and prawns 23,80  
✓ Rice with seasonal vegetables 15,90

*Arroz a banda*  
*Paella de marisco*  
*Arroz negro con chipirones*  
*Arroz con bogavante nacional*  
*Arroz con pulpo y gambas*  
*Arroz con verduras de temporada*

## Side Orders

Freshly hand cut fries 4,00  
Oven baked potatoes with onions 4,50

All prices include VAT . We have menu with allergens information, please ask our staff.