

SALADS

Lox salad	9,00€
CAPRESSE salad (Kumato tomato, buffalo cheese, fresh basil)	9,00€
DRIED FRUIT Salad (endive, lollo rosso, chicory, sunflower seed, walnut, raisins, parmesan cheese, cherry tomato. Dressing: honey vinaigrette with homemade mustard	9,25€
NORAY salad (lettuce-mix, tomato, imitation elver, octopus, garlic dressing)	9,50€

APPETIZERS

Gazpacho (Seasonal)	2,8€
Galician style broth (Potato, white beans, rapini, chorizo and calf meat)	6,15€
Padron small green peppers	7,00€
Galician style pie (thuna, onion and pepper)	7,75€
Scrambled Eggs with black pudding, pine nuts and raisins	8,00€
Scrambled Eggs with shrimps and imitation elver	8,50€
Iberian serrano ham 90 gr	16€

SHELLFISH AND OCTOPUSS

Mussels, steamed or with spicy sauce	9,50€
Clams marinière or fines herbs	11,55€
Razor clams with garlic and lemon	11,95€
PULPO A FEIRA (octopus with spicy paprika, olive oil and salt)	12,25€
PULPO A LA GALLEGA (octopus with steamed potatoes, salt, sweet and spicy paprika, and olive oil)	13,35€
PAN-FRIED OCTOPUS (laminated tender octopus, white asparagus and padron peppers grilled with garlic)	15,00€
PULPO MARINERA (octopus, clams, mussels and razor clams marinière)	16,45€

FISH

	1/2	1
Fried shrimps		10,50€
Minnow with fried eggs and padron peppers	8,99€	10,55€
Dogfisch	8,35€	10,75€
Fried Fresh Anchovies	8,50€	10,95€
Deep Fried Calamari with Batter	8,90€	10,99€
Fried cod with padron peppers		11,75€
Deep fried baby squid		11,95€
Fried sea-devil		12,25€

Grilled calamari with garlic and fries with padron pepper		12,95€
Cod galician stzle, with fries, and covered with sautéed garlic, onion and sweet pepper		12,95€
Grilled prawns with salt	10,45€	13,95€
Cod au gratin with 3 cheeses, mushrooms, bechamel and aubergine		13,95€
Galician-style Monkfish		14,55€
Sauté (Guilthead, minnow, calamari, dogfish, etc)	13,55€	14,55€

HOMEMADE PAELLAS (individual)

VEGETARIAN (peas, carrot, cauliflower, eggplant and pepper)		10,25€
MEAT (chicken and pork loin)		11,75€
FISH (Calamari, dogfish, monkfish, mussels, clams and shrimps)		13,75€

MEAT	1/2	1
BBQ pork ribs		8,5€
Marinated chicken with curry sauce	5,99€	9,35€
Grilled chicken breast with fries		9,35€
Chorizo with fries and creole sauce		9,35€
Pork loin with fries and salad		10,00€
Pork loin with pepper sauce		10,35€
Knuckle with rapini		11,00€
Angus ribs with fries and padron peppers		16,35€
Pork with turnip tops, boiled potatoes and red chorizo (on demand the day before)		16,35€

DESSERTS

Assortment of 6 piononos (typical pastry) with different flavors	4,25€
Chocolate Cake	4,25€
Cheesecake	4,25€
Mini Queimada (Flamed "orujo", sugar and lemon)	6,00€

FOR GLUTEN INTOLERANT

Creole choriyo with fries and padron peppers	9,35€
Barbecued chicken with roasted peppers and fries	9,35€
Steamed mussels	9,50€
Barbecued pork loin with Fries	10,35€

Grilled calamari with fries	11,95€
Cod galician stzle with sautéed garlic, onion and sweet pepper	12,50€
Octopus galizian style with boiled potatoes and paprika	13,35€
Grilled octopus with white asparagus and padron peppers	15,00€

VEGETARIAN DISHES

Padron small green peppers	7,00€
Kumato tomato seasoned with basil pesto	8,50€
Sautéed mushrooms with garlic	8,50€
Mix salad with walnut, sunflowerseeds, raisins, cherry tomatoes and vinaigrette	8,50€
Eggplat and mushrooms au gratin with red pepper-onion sauce	10,50€

BEVERAGES

Soft-drinks	2,00€
Small draught beer	2,00€
Beer	2,50€
Summer redwine	2,10€
Beer Estrella Galicia (0'33 cl)	2,60€
Estrella Galicia Especial (0.33 cl)	3,60€
Beer Red Vintage (0'33 cl)	3,80€
Godello glass	3,00€
Albariño glass	3,00€
White wine glass	2,80€
Red wein glass	2,80€
Glass of Ribeiro	2,10€
White wine bottle	12,60€
Godello bottle	17,99€
Albariño bottle	18,00€
Rioja bottle	12,90€
Ribera del Duero bottle	16,20€
Rioja Crianza bottle	14,90€
Ribera del Duero Crianza bottle	17,00€
Ribeiro mug 750 ml.	10,00€
Ribeiro Pitcher 1 l.	11,50€

TAXES INCLUDED

Our tapas are given away from the house, you can not choose or change it.