

“Plaza de Abastos” Menu (Food Market)

Goose barnacles
Scallop, white asparagus and sea urchin
Squid and tender spring onions
Charcoal-grilled Norway lobster with creamy rice
Red mullet, grilled egg plant and “alioli” sauce
Mos chicken and morel mushrooms
Cherry chocolate cube

85,00

Clasic Menu

Marinated tuna, garden tomatoes and fennel
Open corn and Rianxo sardine “empanada” (*Galician pie*)
Omelette with turnip tops and cockles
Squid and black noodles
Veal sirloin, San Simón cheese and P.X. sherry
Cottage cheese, sugared walnuts and honey ice-cream

60,00

Vegan Menu

Avocado, garden tomato and mesclun salad
Cube of hummus and “pico de gallo” sauce
Charcoal-grilled artichokes, asparagus and egg plant
with pine nuts and Arbequina olives
Spring mushroom paella
Carrot, coconut and chocolate

50,00

Other dishes

Marinated tuna, garden tomatoes and fennel_____	18,00
Open corn and Rianxo sardine “empanada” (<i>Galician pie</i>)__	17,00
Omelette with turnip tops and cockles _____	18,00
Scallop, white asparagus and sea urchin mayonnaise _____	24,00
Oven-baked octopus in its juice with boiled potatoes _____	18,00
Charcoal-grilled Norway lobster and creamy rice _____	32,00
Red mullet, grilled egg plant and “alioli” sauce _____	24,00
Scorpion fish with periwinkle stew and courgette flowers __	24,00
Oven-baked angler fish and Ulla Valley pod peas _____	26,00
Squid and early spring onions _____	26,00
Iberian pork loin and glazed tuber vegetables _____	24,00
Steak tartare _____	26,00
Veal sweetbreads, foie and morel mushrooms _____	26,00
Salt-grilled steak_____	32,00
Mos chicken in spring mushroom paella_____	28,00

Desserts

Cottage cheese, sugared walnuts and honey ice-cream_____	8,00
Carrot, coconut and white chocolate _____	8,00
Cherry chocolate cube _____	8,00
Rum baba with mantecado ice-cream_____	8,00

Trolley of local artisanal cheeses _____	large	26,00
_____	medium	16,00