



TO GET STARTED

Broa bread toast, seaweed mousse and smoked sardine (2units)	÷ 11€
Shrimps homemade croquettes	÷ 12€
Galician stew gyozas	÷ 14,5€
Galician cheese salad with quince and raspberry vinaigrette	÷ 12€
Bravas potatoes with alioli and harissa foam	÷ 6,5€

TO SHARE

Mussels in pesto sauce	÷ 12€
Galician octopus	÷ 20€
Flame-cooked octopus with mashed potatoes	÷ 23€
Scallops, picual oil and citrus sauce <small>(pacific scallops)</small>	÷ 20€
Sam-fish (marinated blue fish), basmati rice and kimchee mayonnaise	÷ 16,5€
Spanish monkfish omelette	÷ 12,5€
Cuttlefish fideuá in its ink with alioli	÷ 19€
Fish of the day with garnish	÷ M.P€
Soba noodles with pickled vegetables (vegan)	÷ 12€
Mexican pibil meat taco with onion and sriracha mayonnaise (4ud)	÷ 20€
Tonkatsu pork rib at low temperature with potato wedges	÷ 19,5€
Bao bread with chicken-fried with onion and lime and cilantro mayonnaise (2ud)	÷ 12€

TO SWEETEN

Cashew millefeuille	÷ 7€
Chocolat cake with ice cream	÷ 6,5€
Torrija	÷ 6,5€

Fisterra bread 1,5€