



TO GET STARTED

Broa bread toast, seaweed mousse and smoked sardine (2units)	÷ 13€
Pork jerky homemade croquettes	÷ 12€
Galician stew gyozas	÷ 14,5€
Galician cheese salad with quince and raspberry vinaigrette	÷ 13€

TO SHARE

Mussels in curry sauce	÷ 12€
Galician octopus	÷ 21€
Flame-cooked octopus with mashed potatoes	÷ 24€
Scallops, picual oil and citrus sauce (pacific scallops)	÷ 21€
Sam-fish (marinated blue fish), basmati rice and kimchee mayonnaise	÷ 17€
Spanish monkfish omelette	÷ 13€
Cuttlefish fideuá in its ink with alioli	÷ 20€
Fish of the day with garnish	÷ M.P€
Soba noodles with pickled vegetables (vegan)	÷ 12€
Mexican meat taco with onion and mayonnaise (4ud)	÷ 20€
Tonkatsu pork rib at low temperature with potato wedges	÷ 21€
Bao bread with chicken-fried with onion and lime and cilantro mayonnaise (2ud)	÷ 13€

TO SWEETEN

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

Fisterra bread 1€ (price per person)