



TO GET STARTED

Broa bread toast, seaweed mousse and smoked sardine (2units)	÷ 13€
Pork jerky homemade croquettes	÷ 12€
Galician broth gyozas	÷ 15€
Russian Salad with marinated tuna	÷ 16€
Galician cheese salad with quince and raspberry vinaigrette	÷ 15€

TO SHARE

Mussels in curry sauce	÷ 13€
Galician octopus	÷ 21€
Flame-cooked octopus with mashed potatoes	÷ 25€
Longueirón/razor, picual oil and citrus sauce	÷ 23€
Scallops, picual oil and citrus sauce (pacific scallops)	÷ 21€
Sam-fish (marinated blue fish), basmati rice and kimchee mayonnaise	÷ 17,5€
Spanish monkfish omelette	÷ 13,5€
Cuttlefish fideuá in its ink with alioli	÷ 20€
Wild sea bass loin with potato parmentier	÷ 25€
Soba noodles with pickled vegetables (vegan)	÷ 13€
Mexican meat taco with onion and mayonnaise (4ud)	÷ 20€
Tonkatsu pork rib at low temperature with potato wedges	÷ 22€
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	÷ 7€

Fisterra bread 1€ (price per person)