

TO GET STARTED

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

TO SHARE

Mussels in pesto sauce	13€
Galician octopus	21€
Flame-cooked octopus with mashed potatoes	25€
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€
Scorpionfish "zorza" with potato wedges	21€

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)