



## **STARTERS**

OCTOPUS WITH PANKO CRUNCH ON CREAMY  SWEET POTATO AND SEA AND BLACK GARLIC AIOLI"  OVEN-BAKED GALICIAN SCALLOPS (2 SCALLOPS)  GRILLED RAZOR SHELLS WITH EVOO  CLAMS IN MARINE STYLE SAUCE  WARM VEGETABLE SALAD WITH SQUID SPAGHETTI  AND SCALLOPS WITH CITRUS DRESSING  FISH AND SEAFOOD SOUP  13	HAND CUT IBERIAN ACORN-FED HAM	25€
SWEET POTATO AND SEA AND BLACK GARLIC AIOLI"  OVEN-BAKED GALICIAN SCALLOPS (2 SCALLOPS)  PescadeRías  GRILLED RAZOR SHELLS WITH EVOO  17  CLAMS IN MARINE STYLE SAUCE  WARM VEGETABLE SALAD WITH SQUID SPAGHETTI  AND SCALLOPS WITH CITRUS DRESSING  FISH AND SEAFOOD SOUP  13  SEASONAL VEGETABLE CREAM SOUP  14		18€
GRILLED RAZOR SHELLS WITH EVOO  CLAMS IN MARINE STYLE SAUCE  WARM VEGETABLE SALAD WITH SQUID SPAGHETTI  AND SCALLOPS WITH CITRUS DRESSING  FISH AND SEAFOOD SOUP  13  SEASONAL VEGETABLE CREAM SOUP	SWEET POTATO AND SEA AND BLACK GARLIC AIOLI"	23€
CLAMS IN MARINE STYLE SAUCE  WARM VEGETABLE SALAD WITH SQUID SPAGHETTI  AND SCALLOPS WITH CITRUS DRESSING  FISH AND SEAFOOD SOUP  13  SEASONAL VEGETABLE CREAM SOUP		19€
WARM VEGETABLE SALAD WITH SQUID SPAGHETTI  AND SCALLOPS WITH CITRUS DRESSING  FISH AND SEAFOOD SOUP  13  SEASONAL VEGETABLE CREAM SOUP  14		17€
AND SCALLOPS WITH CITRUS DRESSING  PISH AND SEAFOOD SOUP  SEASONAL VEGETABLE CREAM SOUP  14		25€
SEASONAL VEGETABLE CREAM SOUP	AND SCALLOPS WITH CITRUS DRESSING	17€
		13€
		14€



# FLAVOURS OF THE SEA: RICES AND NOODLES

RICE WITH BLUE LOBSTER  MINIMUM 2 PEOPLE / PRICE PER PERSON	35€
NOODLES WITH CLAMS  MINIMUM 2 PEOPLE / PRICE PER PERSON	25€
SPRING RISOTTO WITH VEGETABLES  AND MIXED MUSHROOMS	20€

#### **OUR PLATTERS**

MINIMUM 2 PEOPLE / PRICE PER PERSON

FISH AND SEAFOOD PLATTER	64€
SEAFOOD PLATTER	68€

#### THE PLATTERS INCLUDE:

SELECTION OF HOME-MADE DESSERTS,
WHITE ALBARIÑO D.O. RÍAS BAIXAS WINE AND COFFEE

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE



### **FISHES**

MONKFISH MEDALLIONS IN GREEN SAUCE WITH COCKLES AND ORGANIC SEAWEED	26€
TRADITIONAL STYLE WILD TURBOT	28€



#### **MEAT DISHES**

GALICIAN BEEF SIRLOIN WITH FOIE AND A PORT SAUCE    Line 1. Li	28€
STEWED IBERIAN PORK CHEEKS WITH MENCÍA WINE, SERVED WITH AROMATIC RICE AND BABY CARROTS	22€
BABY LAMB CHOPS WITH COUNTRY-STYLE POTATOES	24€

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE



# **CHILDREN'S MENU**

CHILDREN UP TO 12 YEARS OLD

CHICKEN SOUP WITH NOODLES	7€
SPAGHETTI: WITH A CHOICE OF SAUCE: TOMATO, BOLOGNESE, CARBONARA	12€
BREADED CHICKEN ESCALOPE WITH CHIPS	12€
FRIED PANKO-BREADED HAKE STICKS	13€
CHEESEBURGER SERVED WITH CHIPS	11€



## **OUR SIGNATURE DESSERTS**

DISCOVER OUR HOMEMADE DESSERTS

CREAMY ARZÚA CHEESE CAKE WITH STRAWBERRY SORBET  (A)	7€
CARAMELIZED CREAM MILLE-FEUILLE WITH MANGO SORBET	7€
CREAM FILLED "CAÑITAS DO CARBALLIÑO"  A	
LEMON INDULGENCE IN FOUR TEXTURES WITH FRESH MINT	6€
WHITE CHOCOLATE AND PISTACHIO COULANT WITH MANDARIN SORBET	7€
VEGETARIAN VANILLA SPONGE CAKE	6€
CHOCOLATE AND WALNUT SPONGE CAKE WITH VANILLA ICE CREAM	7€

PRICES VAT INCLUDE



# **ALLERGENS**

**CRUSTACEANS** 

GLUTEN

EGG

FISH

SOYA

SESAME

**LUPIN** 

NUTS

DAIRY

MOLLUSCS

**PEANUTS** 

**SULPHITES** 

CELERY

MUSTARD



**Galician Quality Certification** 

#### DOP

#### **GEOGRAPHICAL INDICATIONS**

GALICIAN BEEF (PGI)

CHEESE ARZÚA-ULLOA

CRAEGA (GALICIAN BOARD OF ECOLOGIC AGRICULTURE )

pesca**deRías** 



> VEGAN



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