

Spoon dish of the week - 16 -

MOUTH WATERING

Ham cut by knife - 8 -
Squid muffin, lemon zest and chilli-mayo sauce - 12 -
O nosso Steak Tartar - 19-

8 LEGS

A 'Pulpeira

Octopus a feira with cachelos - 24 -
Grilled octopus with mashed potatoes, Canary Islands mojo sauce and Kalamata olives - 21 -

THE TASTE OF LA RÍA

Galician Shells at our Fishmarket

Steamed Noia cockles (200gr) - 18,5 -
Steamed cockles menieur (200gr) - 19,5 -
Steamed cockles thai sauce (200gr) - 19 -
Charcoal batea mussels with citrus fruits (300gr) - 14 -
Charcoal batea chili mussels (300gr) - 14 -
Charcoal batea mussels in butter/albariño wine sauce - 14 -
Natural Galician wild oysters - 4,5 / unit -
Galician wild oysters Bloody Mary - 5 / ud -
Clams with White Petroni - 21 -

HOMEGROWN

You get what you need

Seasoned local tomatoes - 12 -
Galician orchard salad - 16 -

LAYING HENS

Eggs from free hens of Pazo de Vilane (Lugo)

Spanish omellette (galician style) - 13 -
Spanish omellette with mince from slaughter and tetilla cheese - 15,5 -

OUR FRYING PAN

Olive oil is sacred

Shoulder pork croquette, O 'xeito galego - 9,5 -
Tiger mussel croquette (3 uds) - 9,5 -
Seasonal Herbón peppers hai, despois non - 7,9 -

BITE THE HOOK

Atlantic Fishery

Red scorpionfish with endive salad and pomegranate to eat coas mans - €/kg sm -
Squid with fish hook grilled in its ink with pickled mince - 16 -
Hake Meunière, pack choy and Noia cockles - 24 -
Grilled wild turbot - €/kg sm -

FOUR LEGS

Galicia Calidade

Grilled oak croca with green mustard sauce and padrón peppers - 19 -
Grilled Galician blonde beef entrecote and puente nuevo potatoes (300grs) - 28 -
Meatballs in Avoa sauce - 15 -
Iberian presa, cream cheese and toasted beer- 22 -

GALICIA IN A TIN

La Brújula Preserves

8/10 Ria do Grove mussels in pickled sauce - 12 -
Sardines in olive oil - 28 -

SIDE ORDERS

White rice - 4 -
Potatoes - 4 -
Vegetables - 4 -
Home Bread and aperitive - 3,9 -



WHITE WINE

in Galician cunca (125ml)

La cuadrada - 4,5 -

(Rueda, 2019. Verdejo)

Cvne Buenos Días - 4 -

(Rueda, 2019. Verdejo)

Tula Varona - 5 -

(Rias Baixas, 2018. Albariño)

Lenda do vento - 4,5 -

(Ribeiro, 2016. Treixadura)

La poda godello - 5 -

(Valle de Valdeorras)

Marieta - 5 -

(Rias Baizas, 2020. Albariño)

ROSADOS

by glass (125ml)

Julietta´s Rosé - 5,5 -

(Rioja, 2019. Tempranillo)

SHERRY WINE

by glass (125ml)

Arrumbador - 5 -

(Sanlúcar de Barrameda. Manzanilla)

Fino Bertola - 4,5 -

(Jerez)

SEMI-SWEET

by glass (125ml)

El marido de mi amiga - 4,5 -

(Rioja Alavesa, 2019. Tempranillo blanco / Malvasía / Sauvignon Blanc)

MOSCATO

by glass (125ml)

Dolce 3 - 5 -

(Piamonte, 2019. Moscatel)

RED WINE

by glass (125ml)

Luna fría - 5 -

(Rioja, 2016. Tempranillo / Merlot)

Asua Cvne - 5 -

(Rioja, 2017. Tempranillo)

Espinela - 5 -

(Ribera del Duero, 2018. Tempranillo)

Marqués de Murrieta Rva. - 7,5 -

(Rioja, 2015. Temp. / Graciano / Mazuelo / Garnacha)

Carmelo Rodero 9 meses - 7 -

(Ribera del Duero, 2018. Tempranillo)

Vía Romana "Vegano" - 4,5 -

Ultreia Mencía - 6,5 -

(Bierzo, 2018. Mencía)

Braco Roble - 4,5 -

(Toro, 2018. Tinta de Toro)

Tinto de verano - 5,5 -



POSTRES

- Creamy cheesecake (San Simón da Costa, Arzúa-Ulloa y tetilla) - 7,5 -
Fluid cake with chocolate, Lotus biscuit and ice cream - 7,5 -
Hot blue cheesecake - 7,5 -
Santiago cake with nougat ice cream and pistachio powder - 7 -

COFFEE & TEA

- Expresso - 2 -
Café cortado - 2,5 -
Café con leche - 2,5 -
Café bombón - 2,5 -
Café Americano - 2,5 -
Capuchino - 3 -
Café carajillo - 3,5 -
Café frappe - 3,5 -
Tés e infusiones - 3 -
Mimosa - 7 -
(Luc Belaire Gold con zumo naranja natural)

DRAFT

- beer*
Doble Estrella Galicia Bodega - 4,2 -
Doble Estrella Galicia 1906 - 5,5 -
Estrella Galicia 0,0 - 4 -
Grolsch Radler - 4 -

BEER

- in bottle*
Estrella Galicia Sin Gluten - 4,5 -
Estrella Galicia 1906 Reserva Especial - 5,5 -
Estrella Galicia 1906 Red Velvet "La pelirroja" - 5,5 -
Estrella Galicia 0,0 Tostada - 4,5 -
O' Hara's Irish Stout - 4,5 -
Brewdog Punk IPA - 5,5 -
Grolsch - 4,5 -

SANGRÍAS

A carallo sangria (1L): Albariño white wine, elderberry liqueur, fresh orange juice, lemon grass and peppermint - 15 -