

Bar  
Carallo



*Daily spoon dish - 16 -*

## **MOUTH WATERING**

Chorizo to Hell - 9 -

Ham cut by knife - 9 -

Zorza croquettes (3 units) - 10,5 -

Tiger mussel croquettes (3 units) - 10,5 -

Seasonal Herbón peppers hai, despois non - 7,9 -

Roasted ham muffin with meat sauce - 9 -

Beef fillet muffin with tetilla cheese - 9 -

Squid muffin, lemon zest and chilli-mayo sauce - 12,5 -

## **8 LEGS**

Octopus a feira with cachelos - 24,5 -

Grilled octopus with mashed potatoes, canarian mojo sauce  
and Kalamata olives - 22,5 -

Fried jig-caught Squid with chilli mayo sauce on the side - 18 -

Grilled Half-portion of Cuttlefish with Garlic, Parsely and Boiled Potatoes - 18 -

## **SHELLS**

Steamed Noia cockles, Meunière our Petroni (200gr)- 19,5 -

Steamed batea mussels with citrus, chilli mussels or butter/ Albariño  
wine sauce (300gr) - 14,5 -

Natural Galician wild oysters - 4,5/unit -

Galician wild oyster in Bloody mary - 5/ud -

## **YOU GET WHAT YOU NEED**

Seasoned local tomatoes - 13 -

Galician orchard salad - 16 -

## **GALICIAN HEN**

Betanzos omellette - 13,5 -

Spanish omelette with lacon and tetilla cheese - 15,5 -

Divorced eggs with marinated pork loin and potatoes - 14,5 -

Fried egg with spider crab meat - 12,5 -

## SCALES

- Marinated scampi in Aove with lemon juice - 24 -
- Red scorpionfish with endive salad and pomegranate  
to eat coas mans - €/kg sm -
- Grilled Squid in it's ink and minced pickle - 16,5 -
- Hake Meunière, pack choi and Noia cockles - 24,5 -
- Cod with turnip greens and pasta orecchiette - 19,5 -
- Grilled wild turbot or 300 gr serving - €/kg sm -

## FOUR LEGS

- Grilled oak croca with green mustard sauce  
and Herbon peppers (220grs) - 20,5 -
- O nosso Steak Tartar - 21,5-
- Grilled Galician blonde beef entrecote and puente nuevo  
potatoes (300grs) - 28,5 -
- Meatballs in Avoa sauce - 16,5 -
- Pork loin marinated in miso and jalapeños (180grs) - 23 ,5 -

## GOOD COMPANY

- White rice - 4 -
- Potatoes - 4 -
- Vegetables - 8,5 -

## DOCES DA TERRA

- Ice cream - 7 -
- Creamy cheesecake - 8 -
- Chocolate fluid cake with pistachio and vanilla ice cream - 8 -
- Filloa suzzette with ice cream - 8 -

Home Bread and aperitif - 3,9 -

## COFFE & TEA

- Espresso - 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 eith natural orange juice)*

## DRAFT

*beer*

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

## 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, lemongrass and peppermint - 15 -

## WHITE WINE

*in Galician cunca (125ml)*

Clum (*Vinos de Madrid*) - 3,5 -

Buenos Días (*Rueda*) - 4 -

Vanidade (*Rias Baixas*) - 4,5 -

Mar Adentro (*Monterrei*) - 4,5 -

Marqués de Riscal (*Rueda*) - 5 -

Valdesil Montenovo (*Valdeorras*) - 5 -

## PINK WINE

*by glass (125ml)*

Julieta Rosé (*Rioja*) - 5,5 -

## SHERRY WINE

*by glass (125ml)*

Manzanilla La Pepa (*Sanlúcar*) - 4,5 -

## SEMI-SWEET

*by glass (125ml)*

Javier Sanz Semidulce (*Rueda*) - 4 -

El marido de mi amiga (*Rueda*) - 4 -

## BUBBLES

*by glass (125ml)*

Xenius (*Cava*) - 6 -

Veuve Clicquot Yellow Label (*Champagne*) - 12 -

## RED WINE

*by glass (125ml)*

Clum (*Vinos de Madrid*) - 3,5 -

Rippa Dorii Roble (*Ribera del Duero*) - 4 -

El Primavera (*Rioja*) - 4 -




















Ramón Bilbao Crianza (*Rioja*) - 5 -

La Planta Arzuaga (*Ribera del Duero*) - 5 -









La Poda Mencia (*Valdeorras*) - 4,5 -

## ALLERGENS


















### MOUTH WATERING

- Chorizo to Hell
- Ham cut by knife
- Zorza croquettes   
- Tiger mussel croquettes       
- Seasonal Herbón peppers hai
- Roasted ham muffin   
- Beef fillet muffin with tetilla cheese   
- Squid muffin, lemon zest and chilli-mayo sauce   




### 8 LEGS

- Octopus a feira with cachelos 
- Grilled octopus with mashed potatoes   
- Fried jig-caught Squid  
- Grilled Half-portion of Cuttlefish with Garlic  










### SHELLS

- Steamed Noia cockles 
- Meunière cockles    
- Petroni cockles   
- Steamed batea mussels 
- Chilli mussels   
- Albariño mussels   
- Natural Galician wild oysters 
- Galician wild oyster in Bloody mary 

### YOU GET WHAT YOU NEED

- Seasoned local tomatoes  
- Galician orchard salad 

### GALICIAN HEN

- Betanzos omellette 
- Spanish omellette with lacon  
- Divorced eggs with marinated pork loin  
- Fried egg with spider crab meat    



CONTIENE  
GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS  
DE CÁSCARA



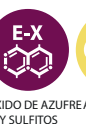
APIO



MOSTAZA



GRANOS  
DE SÉSAMO



DIÓXIDO DE AZUFRE  
Y SULFITOS


















ALTRAMUCES















MOLUSCOS

## SCALES

- Marinated scampi in Aove 
- Red scorpionfish with endive salad    
- Grilled Squid in it's ink and minced pickle  
- Hake Meunière, pack choi    
- Cod with turnip greens   
- Grilled wild turbot 











## FOUR LEGS

- Grilled oak croca with green mustard sauce  
- O nosso Steak Tartar   
- Grilled Galician blonde beef entrecote
- Meatballs in Avoa sauce    
- Pork loin marinated in miso and jalapeños   

## GOOD COMPANY

- White rice
- Potatoes
- Vegetables

## DOCES DA TERRA

- Ice cream 
- Creamy cheesecake   
- Chocolate fluid cake with pistachio and vanilla ice cream    
- Filloa suzette with ice cream   



CONTIENE  
GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS  
DE CÁSCARA



APIO



MOSTAZA



GRANOS  
DE SÉSAMO



E-X  
DIÓXIDO DE AZUFRE  
Y SULFITOS



ALTRAMUCES



MOLUSCOS