

MEATS CARNES

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| MAIGRET OF DUCK WITH OPRTO SAUCE <i>Magret de pato al oporto</i> | 16,00€ |
| PIGS FEET WITH SNAILS <i>Pies de lechón con caracoles</i> | 18,00€ |
| KID (BABY) GOOAT RIBS SERVED 'A LA MILANESA'(DIPPED IN BREADCRUMS AND LIGHTLY FRIED) <i>Costillas de cabrito a la milanese</i> | 26,00€ |
| 1/2 ROAST LEG OF LAMB <i>1/2 Espalda de cordero al horno</i> | 22,00€ |
| CRISPY ROAST SUCKLING PIG <i>Cochinillo crujiente</i> | 23,00€ |
| ROAST KID (SHOULDER OF LEG) <i>Espalda de cabrito a la segoviana</i> | 28,00€ |
| A PLATE OF CATALAN PORK SAUSAGE, BEAN AND SNAILS <i>Platillo de butifarra, alubias y caracoles</i> | 16,00€ |
| GALICIAN 'Lacón' GAMMON SERVED WITH GALICIAN STYLE POTATOES AND TURNIP GREENS <i>Lacón con cachelos y grelos</i> | 14,00€ |
| SIRLOIN STEAK WITH FOIE GRAS SHAVING NAD FIGS <i>Solomillo con virutas de foie y higos</i> | 28,00€ |
| GRILLED SIRLOIN STEAK <i>Solomillo ternera a la brasa</i> | 26,00€ |
| GALICIAN VEAL ENTRECOTE <i>Entrecot de ternera gallega</i> | 22,00€ |
| T-BONE STEAK OF AGED BEEF 1.100 KG <i>Chuleton de vaca vieja 1.100kg</i> | 58,00€ |
| GALICIAN 'Chuleton'(SIMILAR TO RIB EYE, BUT MORE. SUBSTANTIAL), SERVED WITH PADRÓN PEPPERS <i>Chuleton con pimientos del Padró</i> | 46,00€ |
| CHARCOAL-GRILLED LAMB RIBS <i>Costillas de cordero a la brasa</i> | 21,00€ |
| 1/2 CHARCOAL-GRILLED RABBIT <i>1/2 conejo a la brasa</i> | 16,00€ |
| 1/2 CHARCOAL-GRILLED CHICKEN <i>1/2 pollo a la brasa</i> | 15,00€ |
| GRILLED MEATS (minimum 2 people) <i>Parrillada de carnes (mínimo 2 personas)</i> | 42,00€ |
| TRADITIONAL CATALAN COOKED PORK SAUSAGE <i>Butifarra fresca de Lleida</i> | 14,00€ |
| STEAK TARTAR <i>Steak tartar de carne</i> | 28,00€ |
| HOME STYLE COOKED TRIPE <i>Callos del Bierzo</i> | 15,00€ |
| STEWED OXTAIL <i>Rabo de toro al vino tinto</i> | 21,00€ |
| BOTILLO DEL BIERZO -A SPECIALITY CASSEROLE DISH FROM THE EL BIERZO REGION, COMPRISING OF MEAT-STUFFED PORK INTESTINES (require a minimum of 2 orders) <i>Botillo del Bierzo por encargo (min 2 personas)</i> | 40,00€ |

FISH PESCADOS

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| GALICIAN STYLE HAKE (SAUTÉED WITH POTATOES, GARLIC AND PEAS) <i>Merluza a la gallega</i> | 24,00€ |
| STEAMED HAKE FILET, SERVED WITH BABY VEGETABLES <i>Tronco de merluza con verduritas</i> | 24,00€ |
| MONKFISH (ANGLERFISH)AND PRAWN CASSEROLE <i>Suquet de rape con almejas y gambas</i> | 28,00€ |
| SOLE EITHER GRILLED OR SERVED WITH AN ALMOND SAUCE <i>Lenguado en salsa de almendras o a la plancha</i> | 23,00€ |
| CHARCOAL-GRILLED SALMON <i>Salmón a la brasa</i> | 18,00€ |
| GRILLED BABY SQUID <i>Calamarcitos de costa a la plancha</i> | 16,00€ |
| GARLIC PRAWNS <i>Gambas al ajillo</i> | 19,00€ |
| GALICIAN OCTOPUS <i>Pulpo a la gallega</i> | 22,00€ |
| SMALL SQUID FRIED FLOURED <i>Chipirones a la andaluza</i> | 19,00€ |
| STEAMED MUSSELS <i>Mejillones al vapor</i> | 14,00€ |
| CLAMS FISHERMAN STYLE. "MARINERA" <i>Almejas a la marinera</i> | 18,00€ |
| GRILLED CUTTLEFISH <i>Sepia a la plancha</i> | 16,00€ |
| RED TUNA STEAK TARTARE <i>Steak tartare de atún rojo</i> | 26,00€ |
| GRILLED FISH (min. 2 persons) <i>Parrillada de pescados (mín. 2 personas)</i> | 44,00€ |
| SQUID SEVED IN BATTER FRIED OR FRIED FLOURED <i>Calamares a la romana o a la andaluza</i> | 17,00€ |
| BAKED TURBOT (DONOSTIARRA-STYLE) <i>Rodabollo donosti</i> | 32,00€ |
| SALT-BAKED SEA BASS (min. 2 persons) <i>Lubina a la sal (mínimo 2 personas)</i> | 58,00€ |
| GRILLED OCTOPUS <i>Pulpo a la brasa con garbanzos</i> | 19,00€ |
| DONOSTIARRA STYLE HAKE <i>Merluza a la donostiarra con gulas</i> | 24,00€ |

DESSERTS *POSTRES*

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| EL BIERZO STYLE CHESTNUTS IN LIGHT SYRUP | 7,00€ |
| <i>Castañas del Bierzo en almíbar</i> | |
| TRADITIONAL ALMOND TART, 'Tarta de Santiago', SERVED WITH A | |
| OF SWEET 'Meus amores' DESSERT WINE | 6,00€ |
| <i>Tarta de Santiago con 'meus amores'</i> | |
| CERRIES STEEPED IN 'aguardiente' (GALICIAN LIQUOR, SIMILAR | |
| TO ORUJO OR MOONSHINE -NOT FOR | |
| THE LIGHTEARTED!) | 6,00€ |
| <i>Cerezas en aguardiente</i> | |
| SPANISH 'puddin' - SIMILAR TO BREAD PUDDING | 5,00€ |
| <i>Pudding de la casa con nata</i> | |
| CARAMEL CUSTARD | 5,00€ |
| <i>Flan de huevo casero</i> | |
| CHOCOLATE PROFTEROLES (SWEET PUFF PASTRIES STUFFED WITH | |
| WHIPPED CREAM AND COVERED IN CHOCOLATE) | 7,00€ |
| <i>Profiteroles con chocolate</i> | |
| SOFT GOATS CHEESE DRIZZLED WITH HONEY, 'mel i mató'. | |
| (A CLASSIC CATALAN DESSERT) | 6,00€ |
| <i>Miel y mató</i> | |
| STRAWBERRIES WITH CREAM | 6,00€ |
| <i>Fresones con nata</i> | |
| FRESH PINEAPPLE | 6,00€ |
| <i>Piña natural</i> | |
| FRESH ORANGE JUICE | 4,50€ |
| <i>Zumo de naranja natural</i> | |
| LEMON CREAM WITH CHESTNUTS | 6,00€ |
| <i>Crema de limón con castañas</i> | |
| IRISH COFFEE | 7,00€ |
| <i>Café irlandés</i> | |
| TRADITIONAL SET MILK PUDDING, TOPPED WITH HONEY | 5,00€ |
| <i>Cuajada de miel</i> | |
| CATALAN 'CRÈME BRULÉE' | 5,00€ |
| <i>Crema catalana</i> | |
| CATALAN 'CRÈME BRULÉE' SERVED WITH FAME SCORCHED | |
| PINEAPPLE | 6,00€ |
| <i>Crema catalana con piña quemada</i> | |
| CATALAN 'CRÈME BRULÉE' SERVED WITH FAME SCORCHED WILD | |
| STRAWBERRIES | 6,00€ |
| <i>Crema catalana con fresones quemados</i> | |
| CHEESE WITH QUINCE PRESERVE | 6,00€ |
| <i>Queso con membrillo</i> | |
| LARPEIRA (SPONGE WITH ANISE) AND HOT CHOCOLATE | 7,00€ |
| <i>Tarta Lampeira con chocolate caliente</i> | |
| RICE PUDDING | 6,00€ |
| <i>Arroz con leche</i> | |
| SPANISH CHEESE CAKE | 7,00€ |
| <i>Tarta de queso</i> | |