













































STARTERS

Tomato from Galician Garden with Homemade Green Pesto and Black Salt.	15,00
Baba Ganoush - Grilled Eggplant Hummus with Pistachio and Corn Cake.   	14,00
Russian Salad with Red Tuna, Shrimp, Belly and Citrus Powder.     	1/2: 10,00 15,00
Burrata Salad with Sweet Spinach 'Gaspacho'. 	16,00
Grilled Artichokes with Foie Gras, Parmentier, and Glazed Jus [4 UDS].   	19,50
Grilled Avocado with Winter Truffle and Red Tuna.   	18,50
Grilled Sorian 'Torrezno'.	12,00
Creamy Croquettes of 'Cecina de León' with 'Papada'.  	16,00
Creamy Croquettes of Kimchi, Black Butter and Marinated Salmon [6 UDS].   	16,00
Fried Gyozas of Duch with Spicy Sauce [6 UDS]. 	16,00
'Patacones de Cochinita Pibil' with Avocado and Lima.	16,00
Crispy Chicken with Korean BBQ with Creamy Coconut Spinach.    	18,00
'Betanzos' Omelette with Potatoes, Lobster and Free Range Eggs.  	1/2: 11,00 18,00
Scrambled Eggs with Potatoes and Red Tuna.    	16,00
Tacos of Grilled Sirloin with Mayonnaise of Chipotle, Tomatoes and Smoked Avocado.   	7,00
Mexican Taco of Octopus with Canarian Mojo Nikkei.   	7,00










PASTA & RICE

Wild Rice with Iberian Prey, Satai and Mint.     	22,00
Vegetables and Langoustines Phad Thai in Thai Manner.   	20,00

FISH

Flambeed Salmon with Teriyaki Sauce and 'Blackened' Rice with Shiitake and Wheat.  	22,00
Red Tuna Tartare With Cashew Nuts, Pinapple and Mango.     	23,00

MEAT

Hamburger of Grilled Wagu Beef, Corn, Havarti Cheese, Tomato Tartar and Cream of Black Truffle.    	16,00
Veal Milanese XL with Free Range Eggs, Grated Truffle and Manchego Cheese.   	30,00
Glazed Cheek at Low Temperature with Foie and Parmentier.   	22,00
Asturian Cachopo with Ham and Cheese and Potato Chips.   	46,00 (RECOMMENDED 4 PAX)
Grilled Picanha cut in Thin Sheets.	38,00 (RECOMMENDED 2 PAX)
Grilled Aged Beef Chop	65,00 (RECOMMENDED 2 PAX -900g-)
Old Cow T-Bone Steak de Vaca with Garnish Food -1,200 kg/aprox.-	79,00 (RECOMMENDED 4/6 PAX)
* Adding Black Truffle in a Meat Plate.	8,00

DESERTS

Baked Cheese Cake.   	7,50
'Dulce de Leche' & Cheese Cake   	7,50
Biscuit and Lemon Cake.   	7,50
Brioche French Toast with Ice Cream.   	7,50
Maddock Chocolate Bomb . [12 min.]    	8,00
Hazelnut Coulant with White Chocolate. [12 min.]    	8,00
White Chocolate Cake.   	7,50

ALLERGENS ICONS










 GLUTEN	 TREE NUTS	 MOLLUSCS	 SOYA
 ADAPTABLE	 SULPHITES	 EGG	 LUPIN
 PEANUTS	 MILK	 FISH	 CELERY
 CRUSTACEANS	 MUSTARD	 SESAME	

Table Service 2.80€/person
10% I.V.A tax included
Terrace Service 0,50€/unit