






































## 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                 |
| '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                  |














## 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<br>(RECOMMENDED 4 PAX)        |
| Grilled Picanha cut in Thin Sheets. ....  | 38,00<br>(RECOMMENDED 2 PAX)        |
| Grilled Aged Beef Chop .....  | 65,00<br>(RECOMMENDED 2 PAX -900g-) |
| Old Cow T-Bone Steak de Vaca with Garnish Food -1,200 kg/aprox.- .....  | 79,00<br>(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