

COLD STARTERS

Galician sirloin steak tartar over Beetroot Tapioca	19
Acorn-fed cured Iberian Ham	26
Local red tuna tartar marinated in kimchee, ajoblanco sorbet and gazpacho powder	21
Vegetable marrow salad with marinated Atlantic Albacore and iodized juice	15

WARM STARTERS

Variety of homemade croquettes	11
Egg yolk cream topped with herbs and bacon, hints of beetroot and cheese	15
"Melvin's" Fish And Chips with tartara sauce	18

Selection of bread, butter and appetizer	3
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Prices in €, Vat Included

RICES

Our Farmer vegetable “paella”	19
Seafood “paella “señoret“ style ”	26
Rice Casserole with big red prawn	29
Galician old cow rice (600gr of low loin with bone) For 2 people	56

FISHES

Canarian local fish on a seaweed foam, pickled scallion and stuffed with a sea lettuce sauerkraut	25
Crispy sea bass over black potato wedges lemon and “mojo verde”	26

Prices in €, Vat Included

The word "MEATS" is centered within a dark, textured brushstroke graphic that has a rough, hand-painted appearance.

MEATS

Grilled chicken supreme accompanied by local baby vegetables and sauce of its roasted juice	16
Galician cow loin 45 Dry Aged	68 /kg
Lamb terrine, bones of fresh pasta with herbs duxelle and truffled celery puree	19

Ask our team if you want to accompany your meal with any of our sauces or side dishes of the day

Prices in €, Vat Included

DESSERTS

Warm pistachio cake, vanilla ice cream and jenjibre cream	9
Chocolatísimo	9
Mimetic lemon stuffed with champagne sorbet, gin and basil and lime ice cream	7
Selection of Coffees or Infusions	4

If you require any special diet or have any questions about food allergies, e.g. nuts, our staff will be happy to assist you with the choice of menu

Prices in €, Vat Included