

Galician Pie		3
Iberic Ham Gran Reserva Joselito 2007 (40 grs)		14
Salting anchovies with roasted peppers and manchego cheese	piece	3
French oysters from Guillaudeau		
Nº2 natural		4
Nº2 with ponzu sauce and salmon roe		4,5
Nº2 with Peruvian ceviche		4,5
Nº2 with apple gazpacho and tomato green		4,5
Toro and white seabream Tartar with white miso sauce		16
Loster and Pandora tartar with lime vinaigrette		18
Galician beef tartar		16
Lobster salad with mango, avocado and mayonnaise from his coral		29
Scallop Kru		12
Toro Kru		21
Whitefish Kru according to market		14
Mackerel marinated Kru		9
Medium prawn cooked with seaweed and yuzu mayonnaise		18
Lobster Salad		20

The shrimp and crab croquette	piece	2
Clams fisherman style From Galicia		18
Razor clams grilled	piece	3,5
Scallop tempura		12
Octopus		10,50
Sauteed sea cucumber		35
Black eggs with fried chipiron		15
Long spider-crab cannelloni		12
Rice "bomba" with sea cucumber		25
Creamy rice with seasonal wild mushrooms and gorgonzola cheese		18
Fried wild turbot		20
Bass Kru to Donostiarra		16
Lobster cut into pieces and fried with garlic (400 gr)		35
Roast PGI suckling pig ribs		21

10% VAT not included