

CARNES *Meat dishes*

SOLOMILLO DE TERNERA	22,00€
<i>Grilled sirloin steak.</i>	
ENTRECOT DE TERNERA	17,50€
<i>Veal entrecôte.</i>	
ENTRECOT DE VACA VIEJA	18,50€
<i>Veal entrecote of aged beef</i>	
CHULETON DE GALICIA	26,00€
<i>Galician 'chuleton' (similar to rib eye, but more. substantial), served with chargrilled Padrón peppers.</i>	
COSTILLAS DE CORDERO	17,00€
<i>Chargrilled rack of lamb (ribs).</i>	
COSTILLAS DE CABRITO A LA MILANESA	20,00€
<i>Kid (baby) goat ribs served (dipped in breadcrumbs and lightly fried).</i>	
COCHINILLO CRUJIENTE AL HORNO	18,00€
<i>Crispy roast suckling pig.</i>	
ESPALDITA DE CABRITO AL HORNO	22,00€
<i>Roast kid (shoulder or leg).</i>	
MEDIO POLLO A LA PLANCHA	11,50€
<i>Grilled chicken (½).</i>	
CONEJO CON CARACOLES DEL BIERZO	14,00€
<i>Wild rabbit with snails.</i>	
MEDIO CONEJO A LA PLANCHA	12,50€
<i>Chargrilled rabbit (½) served with "ali l oli" garlic mayonnaise</i>	
BUTIFARRA CON JUDÍAS	10,50€
<i>Traditional Catalan cooked pork sausage (similar to the typical English sausage), served with white fava or 'haricot' beans. (A classic, hearty Catalan dish.)</i>	
CORDERO AL HORNO	16,00€
<i>Roast leg of lamb.</i>	
PIES DE CERDO CON CARACOLES DEL BIERZO	12,00€
<i>Pigs feet with snails.</i>	
CALLOS DEL BIERZO	9,00€
<i>Home style cooked tripe.</i>	
LACÓN CON GRELOS	12,00€
<i>Galician gammon served with Galician style potatoes and turnip greens.</i>	
LOMO A LA PLANCHA	10,50€
<i>Fillet of pork. (tenderloin)</i>	
LIBRITOS DE LOMO	11,50€
<i>Pork fillet stuffed with cheese</i>	
HUEVOS ROTOS CON CHORIZO DEL BIERZO O JAMÓN	12,50€
<i>Fried eggs with "chorizo" (red spicy sausage) or iberian ham.</i>	
RABO DE TORO	14,00€
<i>Stewed Oxtail.</i>	
BOTILLO DEL BIERZO (por encargo mínimo 2 personas)	36,00€
<i>"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>	
SUPLEMENTO SALSA:	2,00€
SALSA ROQUEFORT	SALSA A LA PIMIENTA VERDE
<i>Roquefort sauce</i>	<i>Green pepper sauce.</i>

PESCADOS *Fish and seafood dishes*

MERLUZA A LA GALLEGA	18,00€
<i>Galician style hake (sautéed with potatoes, garlic and peas).</i>	
MERLUZA AL VAPOR CON VERDURITAS	18,00€
<i>Steamed hake fillet, served with baby vegetables.</i>	
LENGUADO A LA PLANCHA	18,00€
<i>Grilled sole.</i>	
GAMBAS AL AJILLO	18,00€
<i>Garlic prawns.</i>	
BACALAO A LA MOUSELINA DE AJOS	18,00€
<i>Cod served in a rich, creamy garlic sauce.</i>	
BACALAO A LA LLAUNA CON JUDÍAS	18,00€
<i>Traditional Catalan dish of oven-cooked cod (and white fava beans).</i>	
BACALAO A LA MARINERA	18,00€
<i>Cod served in a seafood and white wine sauce.</i>	
SEPIA A LA PLANCHA	12,00€
<i>Grilled cuttlefish with garlic and parsley.</i>	
CALAMARES A LA ANDALUZA	14,00€
<i>Fried floured calamari.</i>	
PULPOS CON CACHELOS	18,50€
<i>Galician octopus served on a bed of boiled potatoes, seasoned with rock salt and paprika (a classic Iberian dish).</i>	
SUQUET DE RAPE CON ALMEJAS Y GAMBAS	26,00€
<i>Monkfish (anglerfish) and prawn casserole.</i>	