

Tasting Menu

Oyster with mango chutney and "bacon Maldonado"

Marinated mackerel salad, seaweed, lettuce and sesame vinaigrette

Corn flan, tuna tartar and sea urchin

Spider crab Rias with avocado

Small scallops, "Compostela" style

Artichoke, with razor clams and green sauce

Squid and mushrooms cannelloni

Wagyu carpaccio with sauteed mushrooms

Hake "bouillabaisse"

Foie poêlée



Caramel coulant with sorbet of sponge cake

Lychees soup, with raspberry sorbet perfumed in rose water

Price per person 90€ VAT included
(Drinks not included)

MENU FOR THE ENTIRE TABLE

Hours of service tasting menu from 13:00 to 15 and 20:00 to 22:30