

Charcoal Grill Cooking



To Share

GRILL, CHARCOAL AND VEGETABLE GARDEN.

PADRÓN GREEN PEPPERS.	8,50 €
CREAMY IBERIAN HAM CROQUETTES.	9,90 €
CACAO'S ENSALADILLA (POTATO SALAD) WITH ANCHOVY FOAM AND VENTRESCA.	11,50 €
OUR HOMEMADE DAILY EMPANADA PIE.	11,50 €
CHARCOAL-ROASTED LEEKS, EGGPLANT EMULSION AND ROMESCO SAUCE.	13,50 €
GRILLED AVOCADO WITH SAN SIMÓN CHEESE CREAM, CORN AND GREEN SPROUTS.	13,90 €
SMOKED BURRATA SALAD WITH CHARCOAL-ROASTED TOMATOES.	15,50 €
RED TUNA TARTAR OVER GUACAMOLE WITH FURIKAKE .	15,70 €
GRILLED BABY SQUIDS WITH EGG YOLK, EMULSIFIED POTATO AND FRIED BREADCRUMBS.	15,90 €
STEAK TARTAR OF MATURED GALICIAN BLOND BEEF.	17,90 €

Our Main Courses

CHARCOAL - GRILLED SPECIALTIES OUR SELECTION OF PREMIUM MEATS AND CUTS FROM DISCARLUX, CHARCOAL-GRILLED	
FREE-RANGE CHICKEN COOKED IN THE JOSPER OVEN WITH CHIMICHURRI AND SMASHED POTATOES.	18,00 €
GRILLED CHESTNUT-FED PORK RIBS BARBECUE WITH BBQ SAUCE AND FRENCH FRIES.	18,50 €
BRASIED SUMMUM PICANHA WITH POTATOES AND CHARCOAL-GRILLED PEPPERS.	19,90 €
CHARCOAL-GRILLED BLACK ANGUS RIBS WITH GEM LETTUCE AND FRENCH FRIES.	22,50 €
CHARCOAL-GRILLED MATURED FRISONA GALICIAN BEEF SIRLOIN STEAK.	½ KG 29,00 €
CHARCOAL-GRILLED CENTRAL EUROPE SIMMENTAL BEEF SIRLOIN STEAK.	½ KG 34,00 €



Carnaroli Rice Cooked Over Wood Fire

ALL OF THEM PREPARED IN OUR CHARCOAL OVEN. INTENSELY FLAVOURFUL AND CAMELIZED.

SERVES 2

GRILLED SEASONAL VEGETABLE RICE.	29,00 €
CHARCOAL-GRILLED MAREIRO-STYLE RICE WITH SQUID AND BLACK GARLIC AIOLI.	32,00 €
BEEF CHEEK, SWEET POTATO AND MUSHROOMS RICE.	34,00 €
CHARCOAL-GRILLED BLACK NOODLE ROSSEJAT, WITH SQUID FROM THE "RÍA" (GALICIAN COASTAL INLET)	32,00 €
CHARCOAL-GRILLED RICE WITH MATURED BEEF STEAK.	38,00 €

From the Sea to the Grill

MARKET FISH COOKED ON THE GRILL OR JOSPER

GRILLED SEA BASS WITH THAI SAUCE AND PAK CHOI.	19,00 €
JOSPER-GRILLED TUNA LOIN WITH TERIYAKI AND MARINATED CHERRY TOMATOES.	19,50 €
CHARCOAL-BRAISED OCTOPUS, POTATO WITH PIPARRA PEPPER, KIMCHI AND FRIED KALE.	22,00 €
CHARCOAL-GRILLED TURBOT LOIN WITH PAK CHOI AND BILBAINA SAUCE.	ACCORDING TO MARKET

Side Dishes

HOMEMADE FRENCH FRIES.	4,50 €
GRILLED SMASHED POTATOES.	5,00 €
BABY GEM LETTUCE, CHERRY TOMATOES AND SPRING ONION.	6,00 €
PADRÓN GREEN PEPPERS.	8,50 €

Desserts

LIMON PIE	6,50 €
KINDER CHOCOLATE CAKE.	6,90 €
CREAMY CHEESECAKE	6,50 €
COFFEE LIQUEUR TIRAMISU WITH AMARETTO LIQUEUR FOAM	6,50 €
DARK CHOCOLATE AND HAZELNUT COULANT	6,90 €

Kids' Menu

CHICKEN TENDERS, FRENCH FRIES + DRINK AND ICE CREAM.	12,50 €
--	---------