

PRODUCT,  
TRADITION,  
AND GRILL

# NAÚTICO

BAR & TAPAS

RIBADEO'S  
LEISURE  
PORT



## STARTERS

Traditional "ensaladilla rusa" (potato salad with tuna and mayonnaise)	12,00	Selection of Galician and Asturian cheeses	14,00
Fresh fried squid	14,50	Beef jerky, chips, olive oil and galmesano (galician parmesano)	13,50
Grilled baby squid with mashed garlic	15,00	"Raxo" (marinated porc loin)	12,00
Scalloped potatoes with octopus and clams	18,00	Iberian Ham	17,00
Pulpo á feira (octopus cooked in sea water and paprika)	16,00	Selection of grilled vegetables	13,00
Red scorpionfish cake	12,00	Traditional mixed salad	9,50



## SEAFOOD

Griddled razorshells	15,00
"Zamburiñas" (bigger clams)	15,00
Sauteed prawns	15,00



## GALICIAN BEEF

Beef rib steak	16,00
Beef tenderloin	23,00
Beef picanha	16,50
Beef tataki	17,00
Beef T-bone steak SIMENTAL (+ 35 days of ageing)	45,00 €/Kg

Vegetal coal or vine shoots are always used when cooking charcoaled products.

Products depend on its availability on the fish market and season

Prices valid except for typographical error

All prices are VAT included | Booking: 679 473 740

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## THE SEABASS

Our specialty

Charcoaled seabass (at least 2 servings)	26,50
Grilled seabass	26,50



## CHARCOALED MEAT

Pork rib steak	12,00
Chorizo red or criollo	3,50
Iberian pork	15,00



## RICES

(at least 2 servings  
/ price for one serving)

Creamy rice with seafood and lobster	23,00
Squid ink of the ria black rice	18,00
Criollo rice of beef picanha	20,00
Galician beef tenderloin rice	20,00
Mixed paella	18,00



## CANTABRIAN SEA FISH

Baked Cornish hake	18,50
Fried Cornish hake with tartar sauce	18,50
Charcoaled monkfish	22,00
Fried red scorpionfish with Padron peppers and cooked potatoes (at least 2 servings)	20,00



## KID'S MENU



Breaded fillets with fries and croquettes	9,50
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## BREAD

Galician bread service	1,00
	€/Person
Bread suitable for celiacs service	2,00
	€/Person

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