

PRODUCT,  
TRADITION,  
AND GRILL

# NAÚTICO

BAR & TAPAS

RIBADEO'S  
LEISURE  
PORT



## STARTERS

Traditional "ensaladilla rusa" (potato salad with tuna and mayonnaise)	14,00	Selection of Galician and Asturian cheeses	15,00
Iberian ham croquettes	12,00	Galician Padron Peppers	7,50
Fresh fried squid	16,00	WAYU jerky	17,00
Grilled baby squid with mashed garlic	15,00	"Raxo" (marinated porc loin)	13,00
Scalloped potatoes with octopus and clams	20,00	Iberian Ham	17,00
Pulpo á feira (octopus cooked in sea water and paprika)	18,00	Traditional mixed salad	10,00
Red scorpionfish cake	14,00	Octopus carpaccio with parmentier	13,00
		Escalivada de bonito (tuna with vegetables)	16,00



## SEAFOOD

Griddled razorshells	16,00
"Zamburiñas" (bigger clams)	16,00
Sauteed velvet swimcrab	9,50
Griddled clams	20,00
Sauteed prawns	16,00
Barnacles (Check availability)	S.M.
Lobster (around 1 Kg)	60,00
Selection of seafood: lobster, swimcrab, Norway lobsters, prawns, "zamburiñas", clams	€ /Kg 90,00



## GALICIAN BEEF

Beef rib steak	18,00
Beef tenderloin	24,00
Beef picanha	22,00
Galician Beef T-bone steak	60,00 € /Kg

## BREAD

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

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	17,00



## 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
Fried red scorpionfish with Padron peppers and cooked potatoes (at least 2 servings)	20,00



## DESSERTS

Cheesecake	6,00
Homemade egg flan	4,50
Rice pudding	5,00
Chocolate coulant	5,00



## KID'S MENU

Breaded fillets with fries and croquettes	9,50
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