

PRODUCT,
TRADITION,
AND GRILL

NAÚTICO






RESTAURANTE

RIBADEO'S
LEISURE
PORT




STARTERS

Red scorpionfish cake	   	15,00	Iberian ham croquettes	 	14,00
Selection of Galician and Asturian cheeses	 	16,00	Grilled baby squid with mashed garlic	 	17,00
Angus jerky		22,00	Galician Padron Peppers		10,00
Iberian Ham		19,00	Green salad		6,00
Escalivada de bonito (tuna with vegetables)		16,00	Traditional mixed salad	 	12,00
Traditional "ensaladilla rusa"	 	15,00	Fresh fried squid	 	18,00
"Ensaladilla Rusa" with Smoked Eel	 	17,00	Pulpo á feira(octopus cooked in sea water and paprika)		20,00
Marinated sardines with Romesco	   	16,00	Steamed mussels		14,00
Cantabrian anchovies (6 Uds)		18,00	Galician bread service		1,50

SEA FISH

Charcoaled seabass		
at least 2 servings		30,00
Charcoaled Burela's tuna		20,00
Charcoaled Burela's Cornish		22,00
Charcoaled Cod		25,00
Baked Burela's Cornish hake		22,00

CHARCOALED MEAT

Chorizo criollo		6,00
Beef tenderloin	 	25,00
Iberian Secret		18,00
Galician beef picanha		24,00
Beef T-bone steak Premium Txogitxu		46,00€/Kg
Galician Beef T-bone steak Premium Txogitxu		60,00€/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: 617 637 950



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



SESAME



MUSTARD



CELERY



SO2 SULPHITE



MOLLUSCS



LUPINS







PRODUCT,
TRADITION,
AND GRILL

NAÚTICO

RESTAURANTE

RIBADEO'S
LEISURE
PORT

CHARCOALED SEAFOOD





"Zamburiñas" (bigger clams)	 18,00
Grilled razorshells	 18,00
Grilled clams	24,00
Crabs	 9,50
Lobster	 60,00 €/Kg
Spiny lobster	 110,00 €/Kg
Crayfish	 P.S.M

RICES

at least 2 servings | price for one serving

Squid ink rice	    22,00
Seafood paella "a banda"	    20,00
Creamy rice with seafood	    24,00
Seafood paella	    24,00
"Criollo" rice with pork loin	  22,00
"Criollo" rice with Iberian secret	20,00

DESSERTS

Cheesecake	   6,00	Apple cake with cider ice	  6,00
Custard cream strudel	   6,00	Cheese cup whit blueberry ice cream	  5,50
Tangerine ice cream	 5,00	Rice pudding cream with cinnamon ice cream	  6,00
French toast with vanilla ice cream	  6,50		

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: 617 637 950



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



SESAME



MUSTARD



CELERY



SO2 SULPHITE



MOLLUSCS



LUPINS