

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	Galician Padron Peppers		10,00
Angus jerky		22,00	Green salad		6,00
Iberian Ham		19,00	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 <small>(Octopus cooked in sea water and paprika)</small>		20,00
Marinated sardines with Romesco		16,00	Steamed mussels		14,00
Cantabrian anchovies (6 Uds)		18,00	Squid in ink		25,00
			Galician bread service		1,50

CHARCOALED SEAFOOD

CHARCOALED MEAT

"Zamburiñas" (bigger clams)		18,00	Chorizo criollo		6,00
Grilled razorshells		18,00	Beef tenderloin		25,00
Grilled clams		24,00	Iberian Secret		18,00
Crabs		9,50	Galician beef picanha		24,00
Lobster		80,00 €/Kg	Beef T-bone steak Premium Txogitxu		46,00€/Kg
Spiny lobster		110,00 €/Kg	Galician Beef T-bone steak Premium Txogitxu		60,00€/Kg
Crayfish		P.S.M			

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. Validity 01/01/24. In Ribadeo 1/1/24

All prices are VAT included | Booking: 617 637 950



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



SESAME



MUSTARD



CELERY



SO2 SULPHITE



MOLLUSCS



LUPINS

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SEA FISH

* (Price per person |
Minimum 2)

Charcoaled seabass *		30,00
Charcoaled Burela's tuna		20,00
Charcoaled Cod		25,00

RICES

at least 2 servings | price for one serving

Squid ink rice	   	22,00
Seafood paella "a banda"	   	20,00
Creamy rice with seafood	   	27,00
Seafood paella	   	27,00
"Criollo" rice with pork loin	 	22,00
"Criollo" rice with Iberian secret		20,00

DESSERTS

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

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