



PRODUCT,
TRADITION,
AND GRILL

NÁUTICO

RESTAURANTE

RIBADEO'S
LEISURE
PORT

STARTERS

Red scorpionfish cake	  	16,00
Selection of Galician and Asturian cheeses (mix goat, afuega'l pitu with pimentón, vidiago, cabrales, gamoneo, ahumado pria)	 	18,00
Wayu jerky		25,00
Iberian Ham		23,00
Traditional "ensaladilla rusa"	 	16,00
"Ensaladilla Rusa" with Smoked Eel	 	18,00
Marinated sardines with Romescu	 	17,00
Cantabrian anchovies (4 Uds)	 	16,00
Grilled avocado with cilantro pesto	 	16,00
Grilled artichokes with crispy ham and meat juice (4 pcs)		16,00

Pickled mussels		16,00
Iberian ham croquettes	  	15,00
Galician Padron Peppers		10,00
Green salad		6,00
Traditional mixed salad	 	12,00
Fresh fried squid	 	19,00
Pulpo á feira (OCTOPUS COOKED IN SEA WATER AND PAPRIKA)		22,00
Charcoal mussels		15,00
Squid in ink	 	25,00
Galician bread service		1,60
Gluten free Galician bread		2,00

CHARCOALED SEAFOOD

CHARCOALED MEAT

"Zamburiñas" (bigger clams) whit pil pil		19,00
Grilled razorshells whit garilc oil		22,00
Grilled clams		24,00
Crabs		10,00
Lobster		80,00 €/Kg
Spiny lobster		120,00 €/Kg
Crayfish		P.S.M
Eggs whit Lobster*	   	35,00

Chorizo criollo		9,00
Roast suckling pig		28,00
Beef tenderloin		25,00
Iberian Secret		19,00
Angus beef picanha		25,00
Beef T-bone steak Premium Txogitxu		48,00€/Kg
Galician Beef T-bone steak Premium		62,00€/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. Validity 01/01/26. In Ribadeo 1/1/26

All prices are VAT included | Booking: 617 637 950

IN CASE OF ALLERGIES OR INTOLERANCES, PLEASE CONSULT WITH OUR STAFF BEFORE PLACING YOUR ORDER, EVEN FOR DISHES MARKED WITH A WARNING.



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



SESAME



MUSTARD



CELERY



SO2 SULPHITE



MOLLUSCS



LUPINS

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SEA FISH

Charcoalled seabass *		30,00
(Price per person Minimum 2)		
Charcoalled Burela's tuna		27,00
Charcoalled Cod		25,00
Baked Burela Hake	 	27,00

RICES

(At least 2 servings | Price for one serving)

Squid ink rice	 	22,00
Seafood paella "a banda"	  	23,00
Creamy rice whit seafood	  	27,00
(European lobster, velvet crab, prawns, clams)		
Seafood paella	  	27,00
(European lobster, velvet crab, prawns, clams)		
Arroz de Bogavante (según peso)		80€/Kg
"Criollo" rice whit pork loin		22,00
"Criollo" rice whot iberian secret		20,00
"Criollo" rice Angus beef picanha		22,00

SIDE DISHES

Grilled leek with romesco sauce.	 	8,00
Warm salad of roasted peppers from El Bierzo.		6,00
Grilled tomato.		6,00
Grilled wild asparagus.		6,00
Grilled spring onion.		5,00
French fries.		4,50
Potatoes.		4,00

DESSERTS

Cheesecake	  	6,00
Custard cream strudel	  	6,00
Tangerine ice cream		5,50
Freanch toast with vanilla ice cream	 	6,50
Cheese flan with raspberry ice cream	  	6,00
Cheese cup whit blueberry ice cream	 	6,00
Rice pudding with cinnamon ice cream		6,00
Catalan cream	 	5,00
Tiramisú whit coffe ice cream	  	6,00

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