



PRODUCT,
TRADITION,
AND GRILL

NÁUTICO

RESTAURANTE

RIBADEO'S
LEISURE
PORT

STARTERS

Red scorpionfish cake	  	15,00	Iberian ham croquettes	  	14,00
Selection of Galician and Asturian cheeses (mix goat, afuega'l pitu whit pimentón, vidiago, cabrales, gamoneo, ahumado pria)		17,00	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 (OCTOPUS COOKED IN SEA WATER AND PAPRIKA)		21,00
Marinated sardines with Romescu	 	17,00	Charcoal mussels		14,00
Cantabrian anchovies (4 Uds)	 	16,00	Squid in ink	 	25,00
Pickled mussels		15,00	Galician bread service		1,50

CHARCOALED SEAFOOD

CHARCOALED MEAT

"Zamburiñas" (bigger clams) whit pil pil		18,00	Chorizo criollo		9,00
Grilled razorshells whit pil pil		20,00	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		120,00 €/Kg	Galician Beef T-bone steak Premium Txogitxu		60,00€/Kg
Crayfish		P.S.M			
Eggs whit Lobster*	  	35,00			

*(Price per person | Minimum 2)

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 01/01/25. In Ribadeo 1/1/25
All prices are VAT included | Booking: 617 637 950



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



SESAME



MUSTARD



CELERY



SO2 SULPHITE



MOLUSCS



LUPINS

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SEA FISH

RICES

* (Price per person | Minimum 2)

(At least 2 servings | Price for one serving)

Charcoaled seabass *
Charcoaled Burela's tuna
Charcoaled Cod
Baked Burela Hake

 30,00
 25,00
 25,00
  25,00

Squid ink rice
Seafood paella "a banda"
Creamy rice with seafood
Seafood paella
"Criollo" rice with pork loin
"Criollo" rice with Iberian secret

  22,00
   22,00
   27,00
   27,00
22,00
20,00

DESSERTS

Cheesecake   6,00
Custard cream strudel    6,00
Tangerine ice cream  5,50
French 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 cream with cinnamon ice cream  6,00
Chocolate cake   6,00
"Tocinillo de cielo" whit tangerine ice cream    6,00
Tiramisú whit coffe ice cream    6,00

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