































PRODUCT,  
TRADITION,  
AND GRILL

# NÁUTICO

RESTAURANTE









RIBADEO'S  
LEISURE  
PORT

## STARTERS

Red scorpionfish cake	  	15,00	Pickled mussels		16,00
Selection of Galician and Asturian cheeses <small>(mix goat, afuega'l pitu with pimentón, vidiago, cabrales, gamoneo, ahumado púa)</small>	 	18,00	Iberian ham croquettes	  	14,00
Wayu jerky		25,00	Galician Padron Peppers		10,00
Iberian Ham		23,00	Green salad		6,00
Traditional "ensaladilla rusa"	 	16,00	Traditional mixed salad	 	12,00
"Ensaladilla Rusa" with Smoked Eel	 	18,00	Fresh fried squid	 	18,00
Marinated sardines with Romesco	 	17,00	Pulpo á feira <small>(OCTOPUS COOKED IN SEA WATER AND PAPRIKA)</small>		21,00
Cantabrian anchovies (4 Uds)	 	16,00	Charcoal mussels		15,00
Grilled avocado with cilantro pesto		16,00	Squid in ink	 	25,00
Grilled artichokes with crispy ham and meat juice (4 pcs)	 	16,00	Galician bread service		1,50
			Gluten free Galician bread		2,00

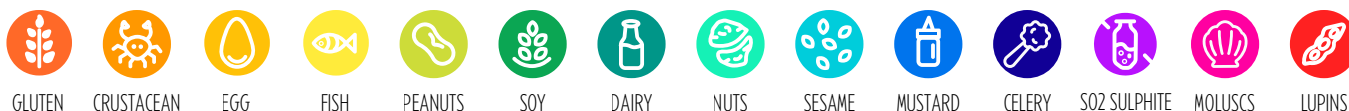
## CHARCOALED SEAFOOD

## CHARCOALED MEAT

"Zamburiñas" (bigger clams) whit pil pil		18,00	Chorizo criollo		9,00
Grilled razorshells whit pil pil		20,00	Roast suckling pig		28,00
Grilled clams		24,00	Beef tenderloin		25,00
Crabs		10,00	Iberian Secret		18,00
Lobster		80,00 €/Kg	Angus beef picanha		24,00
Spiny lobster		120,00 €/Kg	Beef T-bone steak Premium Txogitxu		48,00€/Kg
Crayfish		P.S.M	Galician Beef T-bone steak Premium		62,00€/Kg
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 01/01/26. 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.





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## SEA FISH

## RICES

(At least 2 servings | Price for one serving)

Charcoal sea bass *	 30,00	Squid ink rice	  22,00
<small>(Price per person   Minimum 2)</small>		Seafood paella "a banda"	   22,00
Charcoal Burela's tuna	 27,00	Creamy rice with seafood	   27,00
Charcoal Cod	 25,00	Seafood paella	   27,00
Baked Burela Hake	  27,00	"Criollo" rice with pork loin	22,00
		"Criollo" rice with Iberian secret	20,00

## SIDE DISHES

## DESSERTS

Grilled leek with romesco sauce.	  8,00	Cheesecake	   6,00
Warm salad of roasted peppers from El Bierzo.	6,00	Custard cream strudel	   6,00
Grilled tomato.	6,00	Tangerine ice cream	 5,50
Grilled wild asparagus.	6,00	French toast with vanilla ice cream	  6,50
Grilled spring onion.	5,00	Cheese flan with raspberry ice cream	   6,00
French fries.	4,00	Cheese cup whit blueberry ice cream	  6,00
Potatoes.	4,00	Rice pudding 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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