

[menu]

*fera*  
RESTAURANTE

.SHRIMP DUMPLINS 12,70€

Served with Albariño sweet chili sauce, coriander and sesame oil.



PORK CROQUETTES 9,20€

Croquettes made with bacon, chorizo, ham, turnip greens and served with smoked mayonaisse.



.CHEESE CROQUETTES 9,20€

With caramelized onion, beef tartar and and sriracha mayonaisse.



.QUEEN SCALLOPS (VOLANDEIRAS) 15,40€

Queen scallops from Ria de Muros e Noia with onion and kimchi.



.TUNA TARTARE 10,50€

Marinated tuna, spicymayo, chive and crispy rice nigiri.



.SKATE TEMPURA 10,50€

With smoked mayonaisse.



.VEGETABLES TEMPURA 7,80€

Served with curry mayonaisse.



.OCTOPUS TACOS 10,50€

Served with sweet garlic sauce, caramelized onion and San Simón da Costa cheese sauce.



.SAILOR HOT DOG 10,50€

Fried squids, kimchi sauerkraut, dijonnaise e fried onion.



Ask for vegan-vegetarian options.

OCTOPUS RISOTTO 18,90€

Riso carnaroli, octopus, prawns and sun-dried tomato.



.WILD SEA BASS 21,80€

Roasted wild sea bass served with rice and mayonnaise.



.RAMEN SOUP 12,40€

Dumplings de sus carnes, nabizas, patata y panceta a la parrilla.



.AGNOLOTTI 14,00€

Agnolotti de lacón en salsa de San Simón da Costa



.PORK RIBS 14€

Served boneless with asian barbecue sauce, hasselback potatoes, bacon and onion marmelade.



.SIRLOIN STEAK 18,50€

Served with hasselback potatoes, bacon and onion marmelade.



Ask for vegan-vegetarian options.

# [desserts]

## .CHEESECAKE 6€

Creamy cheesecake with rubi chocolate, cookie crumble and berries coulis.



## .COULANT BELGA 6€

Hot couland served with hazelnut ice-cream, chantilly and caramel sauce.



## .TIRAMISÚ DE CHOCOLATE 6€

Cake, with chocolate ganache and coffee foam.

