

[menu]

fera
RESTAURANTE

[seasonal menu]

Discover our winter proposal.
A km0 and seasonal menu prepared for you.

.WELCOME SNACK.

[STARTERS TO SHARE]

.SHRIMP DUMPLINS.

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

.SCALLOPS IN SALTED JUICE.

Our version of the Galician scallop.

.1906 CRIOLLO SAUGAGE.

Bao bread with criollo saugage and yucca chips.

[MAIN TO SHARE]

.MUSHROOM RISOTTO .

With fresh truffle.

. VEAL.

With potato and pepper.

[SWEET TO SHARE]

.CHOCOLATE BROWNIE WITH NUTS.

Brownie with anglaise creme and hazelnut ice cream.

.CHEESECAKE.

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

42€/person*

*bread and water included

**menu for 2 pax

[starters]

.GALICIAN CHEESE CROQUETTES 9,20€

.SHRIMP DUMPLINS 12,70€

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

.1906 CRIOLLO SAUGAGE 12,00€

Bao bread with criollo saugage and yucca chips.

.PORK, EGGS AND CORNBREAD 12,50€

With chorizo foam.

.SCALLOPS IN SALTED JUICE 13,50€

Our version of the Galician scallop.

.SEASONAL SALAD 10,00€

With goat cheese and red fruit vinaigrette.

[the secret is in sharing]

.STEAK PUMAR 17,50€

Beef sirloin with mushroom, smoked mayonnaise accompanied by brioche bread.

.MUSHROOM RISOTTO 18,00€

With fresh truffle.

.CANDIED HAKE AT LOW TEMPERATURE 19,50€

Accompanied by marinara sauce and sauteed vegetables.

.CHEF SUGGESTION

Fish of the day according to the market.

.IBERIAN PORK CHEEK 20,50€

With sweet potato and broccoli.

.VEAL 17,00€

With potato and pepper.

[sweet to share]

.CHEESECAKE 6€

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

.CHOCOLATE BROWNIE WITH NUTS 6€

Brownie with anglaise creme and hazelnut ice cream.

.LIME CREAM 5€

Kiwi and mango gel.