

caféLaMorena

MEALS MENU

BREAKFASTS

BRUNCH

LUNCH AND DINNER

SNACKS

DRUNCH

BEVERAGES MENU

COFFEE & TEA

COCKTAILS & MOCKTAILS

WINE

VERMUTH

Breakfast

**Add to any breakfast a natural orange juice with freshly squeezed oranges for 3,5€.*

*** We have gluten-free bread: +1€.*

**** All our prices include 10% VAT.*

MENUS:

CLASSIC. 4,3€

Sourdough bread toast with butter and/or jam or EVOO and tomato + coffee or tea. Allergens: lactose, gluten

IBERIAN. 8.5€

Sourdough bread toast with Iberian ham, grated tomato and EVOO + coffee or tea. Allergens: lactose, gluten

VEGAN. 10€.

Sourdough bread toast with hummus, tomato confit and EVOO + bowl of seasonal fruit + coffee or tea. Allergens: lactose, gluten

AMERICAN. 8,5€.

Toast of sourdough bread with scrambled eggs, Iberian bacon + coffee or tea. Allergens: egg, gluten, lactose.

ENGLISH. 10€

Iberian bacon, two grilled eggs, tomato confit, mushrooms and sourdough bread toast + coffee or tea. Allergens: lactose, gluten and egg.

CONTINENTAL. 10,5€

Mixed sandwich with brioche bread + bowl of seasonal fruit + coffee or tea. Allergens: lactose, gluten

SUPERBREAKFASTS:

HEALTHY. 19,5€

Choose one of our toasts + fruit bowl with yogurt, granola and homemade red fruit jam + XL coffee or tea + orange juice. Allergens: lactose, gluten, nuts and dried fruits.

FULL. 20€

Choose one of our toasts + one of our daily cakes or pancakes + XL coffee or tea + orange juice. Allergens: lactose, gluten, nuts and dried fruits.

BOWL:

BOWL OF SEASONAL FRUIT. 5,5€

YOGURT BOWL WITH HOMEMADE GRANOLA AND FRUIT. 7€

Allergens: lactose, nuts, dried fruits and seeds

YOGURT BOWL WITH HOMEMADE GRANOLA, HOMEMADE RED FRUIT JAM AND FRUIT. 7€

Allergens: lactose, dried fruits and nuts

TOASTS:

THE BENEDICTINE. 10,5€.

Eggs benedict with avocado, iberian ham and micro chunks. Allergens: lactose, gluten, egg.

GRILLED EGG. 8,5€

Grilled egg, Iberian ham, avocado, grated tomato and EVOO. Allergens: gluten, egg

IBERIAN HAM. 8€.

Iberian ham, avocado, tomato and olive oil. Allergens: gluten

POACHED EGG. 8€.

Avocado, cream cheese and poached egg. Allergens: lactose, gluten, egg.

GALMESANO'S. 8€

Galmesan cheese slices, Iberian ham, micro-sprouts and grated tomato Allergens: lactose, gluten

SMOKED SALMON. 9€.

Smoked salmon, cream cheese, pickled onion and roe. Allergens: lactose, gluten, fish.

LA GALLEGA. 8,5€

Toast of grated tomato, cracklings, Arzúa-Ulloa cheese and EVOO Allergens: lactose, gluten

SALADS: BAGELS AND SANDSANDWICHES:

BAGEL WITH SMOKED SALMON, CREAM CHEESE, POACHED EGG AND CARAMELIZED ONION. 9 € *Allergens: lactose, gluten, egg, fish*

IBERIAN BACON BAGEL, SCRAMBLED EGGS AND CHEESE. 8€

Allergens: lactose, gluten, egg.

BAGEL WITH GRATED TOMATO, AVOCADO, IBERIAN HAM AND GRILLED EGG. 9 € *Allergens: gluten, egg*

MIXED BRIOCHE BREAD SANDWICH. 6€ *Allergens: lactose, gluten*

MIXED BRIOCHE BREAD SANDWICH WITH EGG. 7€ *Allergens: lactose, gluten, egg*

SANDWICH LA MORENA. 9.5 €

Brioche bread, tomato, Cebreiro cheese, microbrotos, Iberian ham and hollandaise sauce. Allergens: lactose, gluten, egg.

SWEETS: CROISSANTS, GOFFRES, PANCAKES, TARTS, ETC.

CROISSANT. 2€ *Allergens: lactose, gluten*

CHURROS. 2€ *(4 units). Allergens: gluten*

CROISSANT PLANKED. 2,3€ *Allergens: lactose, gluten*

CROISSANT PLANCHANT MIXED. 4€ *Allergens: lactose, gluten*

**CROISSANT WITH HOMEMADE RED FRUIT JAM AND BUTTER.
4€** *Allergens: lactose, gluten*

CROISSANT WITH CHOCOLATE AND HAZELNUT CREAM. 4,5€
Allergens: lactose, gluten, tree nuts

**CROISSANT WITH CHOCOLATE AND HAZELNUT CREAM,
STRAWBERRIES AND BANANA 6€** *Allergens: lactose, gluten, nuts*

FRENCH TOAST. 7,5€

With strawberries and toffee. Allergens: lactose, gluten, egg and nuts.

ICED FRENCH TOAST.

With vanilla ice cream, chocolate hazelnut cream and strawberries. Allergens: lactose, gluten, egg, and nuts.

BIKINI BRIOCHE BUN WITH NUTELLA CREAM. 7€.

Brioche bread, chocolate and hazelnut cream, granulated almonds and a touch of salt. Allergens: lactose, gluten, egg and nuts.

**WAFFLE WITH CREAM AND CHOCOLATE AND HAZELNUT
CREAM. 6€** *Allergens: lactose, gluten, egg and nuts.*

GOFRE KINDER. 6€ *Allergens: lactose, gluten, egg and nuts.*

**GOFRE WITH GUACAMOLE, GRATED TOMATO AND IBERIAN
HAM 8€** *Allergens: lactose, gluten, egg*

**PANCAKES WITH HOMEMADE BLUEBERRY JAM AND
POWDERED SUGAR. 7 €** *Allergens: lactose, gluten, egg.*

PANCAKES WITH PEANUT BUTTER, BANANA AND COCOA. 7€
Allergens: lactose, gluten, egg, nuts, dried fruit.

SDC PANCAKES 1 TOPPING. 6€

2 TOPPINGS: 6,5€ / 3 TOPPINGS: 7€.

Choose your topping: cream, chocolate sauce, nutella, granulated almonds, banana, strawberries, kinder, caramel sauce, honey or ice cream. Allergens: lactose, gluten, egg, nuts and dried fruit.

All our culinary offer is elaborated in our workshop, by our kitchen team, ask us what sweets we have today or take a look at our display! Allergens: lactose, gluten, , etc.

GLUTEN FREE:

GLUTEN FREE CROISSANT. 3,3€ Allergens: lactose

GLUTEN FREE CHOCOLATE NAPOLITANA. 3,5€ Allergens: lactose

GLUTEN FREE CHURROS. 3€ (4 units)

Order any of our toasts with gluten free bread +1€.

Brunch

** All our prices include 10% VAT.*

BRUNCH: 25€ PERSON (MIN. TWO PERSONS)

Allergens: lactose, gluten, egg, nuts, dried fruits and seeds

Choice of freshly squeezed orange juice, Bellini mimosa or a glass of Alma Atlantica - Mencia Rosé sparkling wine.

Water jug.

Yogurt bowl with fruit.

Sprouts with smoked salmon.

Toasts of traditional loaf bread.

Freshly baked butter croissants.

Grated tomato.

Iberian ham.

Avocado slices.

Country eggs your style: poached, scrambled or grilled.

Butter.

Homemade red fruit jam.

Chocolate and hazelnut cream.

Coffee or tea.

SUPERBRUNCH: 30€ PERSON (MIN. TWO PERSONS)

Allergens: lactose, gluten, egg, nuts, dried fruits and seeds

Choice of freshly squeezed orange juice, Bellini mimosa or a glass of Alma Atlantica - Mencia Rosé sparkling wine.

Water jug.

Iberian sausage board: chorizo, ham, salchichón.

Galician cheese board: Cebreiro, Arzúa-Ulloa, Tetilla.

Yogurt bowl with granola.

Toasts of traditional loaf bread.

Brunch

Egg benedict brioche with Iberian bacon.

Freshly baked butter croissants.

Smoked salmon maki.

Sprouts, pico de gallo and guacamole.

Butter.

Homemade red fruit jam.

Chocolate and hazelnut cream.

Choose one of our cakes of the day or one of our pancakes.

Coffee or tea.

BRUNCH SINGLUTEN: 29€ PERSON (MIN. TWO PERSONS)

Allergens: lactose, egg, nuts, dried fruit

Freshly squeezed orange juice, Bellini mimosa or glass of Alma Atlantica sparkling wine, Mencia Rosé.

Water jug.

Yogurt bowl with red fruits.

Fruit bowl.

Bread rolls

Freshly baked croissants.

Grated tomato.

Iberian ham.

Avocado slices.

Butter.

Cream cheese.

Toast of farmhouse bread, pico de gallo and poached egg.

Coffee or tea.

Lunch and dinner

CLASICS CLM:

EMPANADA DEL DÍA DE NUESTRO OBRADOR. 10,5€ *Allergens: gluten, egg, fish*

MEAT EMPANADA OR CALDEIRO DE NUESTRO OBRADOR. 12,5€ *Allergens: lactose, gluten and egg*

BOLETUS CROQUETTES. 10,5€ (5 units). *Allergens: lactose, gluten, egg,*

CROQUETTAS DE LANGOSTINOS, CECINA Y QUESO SAN SIMÓN. 10,5€ (5 units). *Allergens: lactose, gluten, egg, crustaceans and sulfites.*

PANKO CHICKEN FINGERS WITH CITRUS MAYO SAUCE. 13,5€ *Allergens: gluten, egg, mollusks.*

PATATAS BRAVAS TWO COOKINGS. 9€

BLACK GARLIC ALI-OLI POTATOES. 9€ *Allergens: egg*

PAQUETIÑOS DA FEIRA. 13,5€ (3 units). *Allergens: gluten, egg, mollusks.*

POTATO, CHORIZO AND CURED YOLK CILINDER. 9€ (3 units) *Allergens: egg*

SERANTS' EGGS WITH POTATOES, GALICIAN MIGAS AND IBERIAN HAM. 13,5€ *Allergens: gluten, egg*

CREAMY RICE WITH STEWED IBERIAN PORK CHEEKS WITH ASPARAGUS. 18€ *Allergens: celery, sulphites*

BRICK OF LACÓN WITH TURNIP GREENS AND CHORIZO SAUCE. 13,5€ *Allergens: gluten*

IBERIAN CURED MEATS PLATTER. 25€.

Chorizo, ham, jerky, salami, red fruits, grated tomato and peppers. Allergens: lactose, gluten, nuts.

SUPER TABLE OF GALICIAN CHEESES. 25€

Cebreiro, Arzúa-Ulloa, Tetilla, San Simón da Costa, Da Josefa, cured in hay, Galmesano, artisan quince, walnuts and apple. Allergens: lactose, gluten, egg, nuts and dried fruit.

VEGETABLES:

RÚCULA, DUCK HAM, POMEGRANATE AND PISTACHO SALAD. 15€ *Allergens: dried fruits and nuts*

WARM COD SALAD WITH RAISINS AND ORANGE. 16€ *Allergens: fish*

UDON-THAI NOODLES WITH VEGETABLES. 13€ *Allergens: gluten, mollusks, nuts, crustaceans, sulfites, mustard and bivalves.*

OF THE SEA:

FALSE SQUID SPAGUETTI, SEAFOOD AND LEMON OIL. 19€ *Allergens: mollusks, crustaceans*

FRIED OCTOPUS WITH LIGHT PURÉ OF POTATO AND PAPRIKA. 20,5€ *Allergens: gluten, molluscs*

OCTOPUS A LA GALLEGA WITH CACHELOS. 20€ *Allergens: molluscs*

IN BREAD:

MARINE" TOAST. 16€ *Allergens: lactose, gluten, crustaceans and sulfites.*

CRAB BAO BREAD OF WHITE SHELLED CRAB IN TEMPURA 12€ *(3 units). Allergens: gluten and crustaceans.*

PAN BAO FUNGHI DI MARE. 12€ *(3 units). Allergens: gluten, crustaceans, mustard and sulfites.*

CAJÚN CHICKEN BURRITO WITH NACHOS. 14€ *Allergens: lactose, gluten*

HAMBURGER LA MORENA. 17,5€

Brioche bread, 200 grs. of truffled Galician veal, Iberian bacon, Josefa's cream accompanied by deluxe potatoes. Allergens: lactose, gluten

HAMBURGER LA RUBIA. 17,5€.

Brioche bread, 200 grs. of Galician beef, boletus, arugula and Galician cheese accompanied by deluxe potatoes. Allergens: lactose, gluten

TOASTS:

THE BENEDICTINE. 10,5€.

Eggs benedict with avocado, iberian ham and micro chunks. Allergens: lactose, gluten, egg.

GRILLED EGG. 8,5€

Grilled egg, Iberian ham, avocado, grated tomato and EVOO. Allergens: gluten, egg

IBERIAN HAM. 8€.

Iberian ham, avocado, tomato and olive oil. Allergens: gluten

POACHED EGG. 8€.

Avocado, cream cheese and poached egg. Allergens: lactose, gluten, egg.

GALMESANO'S. 8€

Galmesan cheese slices, Iberian ham, micro-sprouts and grated tomato Allergens: lactose, gluten

THE SMOKED SALMON ONE. 9€.

Smoked salmon, cream cheese, pickled onion and roe. Allergens: lactose, gluten, fish.

LA GALLEGA. 8,5€

Toast of grated tomato, cracklings, Arzúa-Ulloa cheese and EVOO Allergens: lactose, gluten

DESSERTS:

All our sweets and cakes are homemade, ask us what we have today or take a look at our display! Allergens: lactose, gluten,

Signature creations of our kitchen team:

WHITE CHOCOLATE AND COCONUT CREAM WITH MARACUYA SOUP. 8,5€

Hot dessert: Allergens: lactose, egg, and traces of nuts.

THREE CHOCOLATES WITH ROSEMARY PINEAPPLE. 8,5€ *Allergens: lactose, gluten,*

egg, and traces of nuts.

ROASTED APPLE AND VANILLA CREAM INVERTED PIE. 8,5€ *Allergens: lactose,*

gluten, egg, and traces of nuts.

ASSORTMENT OF SEASONAL ICE CREAM "BICO DE XEADO". 5€

Allergens: lactose according to flavor

BICO DE XEADO" ICE CREAM CUP

One ball 4€ // two balls 5€. Allergens: lactose according to flavor

Snacks

*Add a natural orange juice with freshly squeezed oranges to any snack for 3,5€.

** We have gluten-free bread: +1€.

*** All our prices include 10% VAT.

WITH BREAD:

MEAT BRIOCHE Ó CALDEIRO. 12,5€ Allergens: lactose, gluten, egg

HAMBURGER LA MORENA. 17,5€

Brioche bread, 200 grs. of truffled Galician veal, Iberian bacon, Josefa's cream accompanied by deluxe potatoes. Allergens: lactose, gluten

HAMBURGER LA RUBIA. 17,5€.

Brioche bread, 200 grs. of Galician beef, boletus, arugula and Galician cheese accompanied by deluxe potatoes. Allergens: lactose, gluten

CAJÚN CHICKEN BURRITO WITH NACHOS. 14€ Allergens: lactose, gluten

MIXED BRIOCHE BREAD SANDWICH. 6€ Allergens: lactose, gluten

MIXED BRIOCHE BREAD SANDWICH WITH EGG. 7€ Allergens: lactose, gluten, egg

SANDWICH LA MORENA. 9.5 €

Brioche bread, tomato, Cebreiro cheese, microbrotos, Iberian ham and hollandaise sauce. Allergens: lactose, gluten, egg.

BAGEL WITH SMOKED SALMON, CREAM CHEESE, POACHED EGG AND CARAMELIZED ONION. 9 € Allergens: lactose, gluten, egg, fish

IBERIAN BACON BAGEL, SCRAMBLED EGGS AND CHEESE. 8€

Allergens: lactose, gluten, egg.

BAGEL WITH GRATED TOMATO, AVOCADO, IBERIAN HAM AND GRILLED EGG. 9 €

Allergens: gluten, egg

TOASTS:

THE BENEDICTINE. 10,5€.

Eggs benedict with avocado, iberian ham and micro chunks. Allergens: lactose, gluten, egg.

GRILLED EGG. 8,5€

Grilled egg, Iberian ham, avocado, grated tomato and EVOO. Allergens: gluten, egg

IBERIAN HAM. 8€.

Iberian ham, avocado, tomato and olive oil. Allergens: gluten

POACHED EGG. 8€.

Avocado, cream cheese and poached egg. Allergens: lactose, gluten, egg.

GALMESANO'S. 8€

Galmesan cheese slices, Iberian ham, micro-sprouts and grated tomato Allergens: lactose, gluten

SMOKED SALMON. 9€.

Smoked salmon, cream cheese, pickled onion and roe. Allergens: lactose, gluten, fish.

LA GALLEGA. 8,5€

Toast with grated tomato, cracklings, Arzúa-Ulloa cheese and EVOO Allergens: lactose, gluten

SUPERNAKS:

HEALTHY. 19,5€

Choose one of our toasts + fruit bowl with yogurt, granola and homemade red fruit jam + XL coffee or tea + orange juice. Allergens: lactose, gluten, nuts and dried fruits.

FULL. 20€

Choose one of our toasts + one of our daily cakes or pancakes + XL coffee or tea + orange juice. Allergens: lactose, gluten, nuts and dried fruits.

BOWLS:

BOWL OF SEASONAL FRUIT. 5,5€

YOGURT BOWL WITH HOMEMADE GRANOLA AND FRUIT. 7€

Allergens: lactose, nuts, dried fruits and seeds

YOGURT BOWL WITH HOMEMADE GRANOLA, HOMEMADE RED FRUIT JAM AND FRUIT. 7€

Allergens: lactose, dried fruits and nuts

CROISSANTS, WAFFLE, PANCAKES, TARTS, ETC ETC.

CROISSANT. 2€

Allergens: lactose, gluten

CHURROS. 2€ (4 units).

Allergens: gluten

CROISSANT PLANCHANT MIXED. 4€

Allergens: lactose, gluten

CROISSANT WITH CHOCOLATE AND HAZELNUT CREAM, STRAWBERRIES AND BANANA 6€

Allergens: lactose, gluten, nuts

BIKINI BRIOCHE BUN WITH NUTELLA CREAM. 7€.

Brioche bread, chocolate and hazelnut cream, granulated almonds and a touch of salt. Allergens: lactose, gluten, egg and nuts.

WAFFLE WITH CREAM AND CHOCOLATE AND HAZELNUT CREAM. 6€

Allergens: lactose, gluten, egg and nuts.

GOFRE KINDER. 6€

Allergens: lactose, gluten, egg and nuts.

GOFRE WITH GUACAMOLE, GRATED TOMATO AND IBERIAN HAM 8€

Allergens: lactose, gluten, egg

PANCAKES WITH HOMEMADE BLUEBERRY JAM AND POWDERED SUGAR. 7 € *Allergens: lactose, gluten, egg.*

PANCAKES WITH PEANUT BUTTER, BANANA AND COCOA. 7€
Allergens: lactose, gluten, egg, nuts, dried fruit.

SDC PANCAKES 1 TOPPING. 6€

2 TOPPINGS: 6,5€ / 3 TOPPINGS: 7€.

Choose your topping: cream, chocolate sauce, nutella, granulated almonds, banana, strawberries, kinder, caramel sauce, honey or ice cream. Allergens: lactose, gluten, egg, nuts and dried fruit.

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GLUTEN FREE:

GLUTEN FREE CROISSANT. 3,3€ *Allergens: lactose*

GLUTEN FREE CHOCOLATE NAPOLITANA. 3,5€ *Allergens: lactose*

GLUTEN FREE CHURROS. 3€ *(4 units)*

Order any of our toasts with gluten free bread +1€.

Drunch

** All our prices include 10% VAT.*

DRUNCH: 28,5€ PERSON (MIN. TWO PEOPLE)

Allergens: lactose, gluten, egg, nuts, dried fruits and seeds

*Choice of: glass of sparkling wine Alma Atlantica - Mencia Rosé or Kombucha.
Water jug.*

Iberian sausage board: chorizo, ham, salchichón.

Galician cheese board: cebreiro, Arzúa-Ulloa, San Simón da Costa.

Freshly baked butter croissants.

Grated tomato.

Red fruit jam.

Meat brioche or caldeiro.

Cajun chicken burrito with nachos.

Choose one of our cakes of the day, one of our pancakes or one of our waffles.

Coffee & Tea

COFFES:

ESPRESSO. 1,7€.

MACCHIATO. 1,7€

LATTE. 1,8€.

LATTE XL. 2,4€

SPECIALITY COFFES:

ICE LATTE. 3€

BOMBON. 3,2€.

CAPPUCCINO. 2,2€.

CAPPUCCINO FLAVOUR. 2,5€ (vanilla, caramel, cinnamon or hazelnut).

CAPUCCINO XL. 2,7€

CAPPUCCINO XL FLAVOUR. 3€ (vanilla, caramel, cinnamon or hazelnut).

CHOCOLATE. 2,8€

CHOCOLATE FLAVOUR. 3€ (vanilla, caramel, cinnamon or hazelnut).

MOCACCINO. €3,4

MOCACCINO. €3,4

FRAPPÉ. 4,6€ (coffee or chocolate).

AFFOGATO. 4,5€ (with vanilla or chocolate ice cream).

CHOCO BOMBON. 4,1€.

IRISH. 4€.

ASIAN. 4,5 € 4,5

ESPRESSO TONIC. 4,5€

BAILEYS LATTE. 4,5€

TEA:

GREEN. 1,8€

RED. 1,8€.

BLACK. 1,8€.

ROOIBOS. 1,8€

BERRIES. 1,8€

GINGER AND LEMON. 1,8€

PAKISTANI SPICES. 1,8€

CHAI LATTE. 3€

MATCHA LATTE. 3,5€

MATCHA ICE LATTE. 3,9€

MINT POLEO. 1,8€

TILA. 1,8€

SHAKES:

CHOCOLATE. 5'5€

LEMON. 5'5€.

VANILLA. 5'5€.

CHEESECAKE. 5'5€

STRAWBERRY. 5'5€

OREO. 6€

JUICES:

ORANGE JUICE (LARGE). 3,5€

ORANGE JUICE (SMALL). 2,5€

APPLE KOMBUCHA. 4,5€.

CARROT AND TURMERIC KOMBUCHA. 4,5€

Supplements:

milk: +0,15€.

lemon wedge: +0,10€.

drops: +0,70€.

ice: +0,15€.

Cocktails y mocktails

COCKTAILS:

APERITIVES:

DRY MARTINI. 7,5€ Gin and white vermouth.

APEROL SPRITZ. 6,5€ Aperol, prosecco, soda and orange crescent.

MANHATTAN. 7,5€ Whisky and vermouth.

NEGRONI. 7,5€ Red vermouth, campari and gin.

BLOODY MARY. 7,5€ Vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco, salt and pepper.

FRESHANDFRUITI:

CLASSIC MOJITO. 7,5€ White rum, lime, sugar, sprite and mint.

MOJITO CRIOLLO. 7,5€ Rum, lime, sugar, sprite and mint.

MOJITO FLAVOR (PASSION FRUIT, STRAWBERRY OR MANGO). 7,5€ White rum, lime, sprite and mint.

DAIQUIRI. 7,5€ White rum and lemon juice.

FLAVORED DAIQUIRI (PASSION FRUIT, STRAWBERRY OR MANGO). 7,5€
White rum and lime juice.

CAIPIRINHA. 7,5€ Cachaça, lime and sugar.

CAIPIRINHA FLAVOR (PASSION FRUIT, STRAWBERRY OR MANGO). 7,5€ Cachaça, lime and sugar.

CAIPIROSKA. 7,5€ Vodka, lime and sugar.

CAIPIRISSIMA. 7,5€ White rum, lime and sugar.

DARK AND STORMY. 7,5€ aged rum and ginger beer.

MOSCOW MULE. 7,5€ Vodka, lime and ginger beer.

SEX ON THE BEACH. 7,5€ Vodka, peach liqueur, grenadine and fresh orange juice.

MARGARITA. 7,5€ Tequila, triple dry and lime.

SOBEREMESSA:

WHITE RUSSIAN. 7,5€ Vodka, coffee liqueur and cream.

ESPRESSO MARTINI. 7,5€ Vodka, coffee liqueur and espresso.

GODFATHER. 7,5€ Whisky and amaretto.

OLD FASHIONED. 7,5€ Whisky and angostura.

MOCKTAILS :

MOJITO. 6,5€ Lime, sugar, sprite and mint.

DAIQUIRI. 6,5€ Lemon juice and puree.

IL GARIBALDI NON-ALCOHOLIC. 6,5€ Bitter kas and orange juice.

SAN FRANCISCO. 6,5€ Orange, lemon, pineapple and grenadine juice.

Wine

BUBBLES:

BRINDE. 25€ (botella) – 3,90€ (copa)

Godello reserva – Blanco - Valdeorras

GOLPE A GOLPE. 25€ (botella) – 3,90€ (copa)

Espumoso Brut Nature. Albariño 75%, loureira blanca 25% - Rosado

WHITE:

SIN PALABRAS. 22€ (botella) – 3,50€ (copa)

100 % Albariño – Rías Baixas – CastroBrey.

JOSÉ ARÍSTEGUI. 22€ (botella) – 3,50€ (copa)

100 % Godello - Valdeorras – José Luis Arístegui Anido.

NICE TO MEET YOU. 25€ (botella) – 3,90€ (copa)

Varietal (70% y 30% albariño (cepas de 10 años) y treixadura, godello (cepas de 50 años) - Rías Baixas – CastroBrey.

FINCA VIÑO A. 22€ (botella) – 3,50€ (copa)

Treixadura (90%), Albariño (5%), Godello (3%), Loureira(2%) – Ribeiro.

QUINTA DO COUSELO. 25€ (botella) – 3,90€ (copa)

90% Albariño, 6% Caiño blanco, 3% Loureiro, 1% Treixadura – Rías Baixas – subzona O Rosal.

RED:

DISTINTO. 22€ (botella) – 3,50€ (copa)

Caiño – Rías Baixas - CastroBrey

TRASTE. 25€ (botella) – 3,90€ (copa)

Garnacha Tintorera, Mencía, Brancellao y Sousón – Valdeorras – José Luis Arístegui Anido.

DOMUS. 25€ (botella) – 3,90€ (copa)

Crianza. Sousón, Albarello y Mencía – Valdeorras – Roandi.

PONTE DA BOGA. 22€ (botella) – 3,50€ (copa)

100% Mencía – Ribeira Sacra.

BANCALES OLVIDADOS. 25€ (botella) – 3,90€ (copa)

100% Mencía – Ribeira Sacra.

S W E E T S :

XEO. 25€ (botella) – 3,90€ (copa)

Garnacha tintorera, Godello - Valdeorras – José Luis Arístegui Anido.

DOCE. 30€ (botella) – 3,90€ (copa)

Albariño – Rías Baixas

Vermut

PETRONI. 4€ Vermouth Petroni was born in a winery in Padrón. It has a vinous base, with great personality and good balance in the mouth. It preserves the unmistakable flavor, aroma and freshness of Albariño, masterfully combined with the characteristic sweetness and bitterness of vermouth.

RIVERA. 4€ Galician vermouth from the owners of Estrella Galicia that incorporates an unusual ingredient: Cascade hops, as well as rose petals, St. John's wort, mugwort, wormwood and Florence lily.

LODEIROS. 3,7€ Vermouth made in Santiago de Compostela. The nose is intense, with a dominance of aromas of herbaceous notes of marjoram, sage, mugwort, cinnamon and vanilla.

LA VILLA. 4€ Premium vermouth elaborated in a natural and traditional way in El Escorial (Madrid), with quality raw material and a careful selection of Albillo real grape wine, sweetened with Pedro Ximénez and macerated with natural aromatic plants and citrus peel.

LUSTAU. 4€ Made in Jerez. It is an elegant vermouth with character, citrus and floral. Widely recognized for its exceptional quality, its different, tasty and sweet character.

MARTINI. 3.7€ Original from Italy, made with a selection of regional herbs of the highest quality.

NOILLY PRAT. 4€ French vermouth, dry and floral, based on a secret recipe dating back to 1813. Its method of elaboration, totally traditional.