

caféLaMorena

M E A L S M E N U

BREAKFASTS

BRUNCH

LUNCH AND DINNER

SNACKS

DRUNCH

B E V E R A G E S M E N U

COFFEE & TEA

COCKTAILS & MOCKTAILS

WINE

VERMUTH

Breakfast

* Add a freshly squeezed orange juice with freshly squeezed oranges to any breakfast for 3,7€

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

*** Add extra(s) to any breakfast or toast: grilled egg: +€2.2, two grilled or scrambled eggs: +€4, poached egg: +€3, cheese: €2, avocado: €3, Iberian ham: €3.5, cooked ham: 2€, smoked salmon: 3€, Iberian bacon: 2,5€, chef's homemade butter: 2€, homemade red fruit jam: 2€; chocolate and hazelnut cream: 2€, AOVE: 2€, grated tomato: 2€, truffled cream cheese: 2€.

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

M E N U S :

CLASSIC cLM. 4,8€

Toast of rye or wheat sourdough bread with a choice of two of these ingredients: (i) chef's homemade butter; (ii) homemade red fruit jam; (iii) AOVE; (iv) grated tomato; (v) truffled cream cheese + coffee or tea. Allergens: lactose, gluten

IBERIAN. 9€

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

VEGAN. 10€

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

AMERICAN. 9€

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

DAHIANA BREAKFAST. 9€

*Pancakes with honey, scrambled eggs, Iberian bacon + coffee or tea.
or tea. Allergens: egg, gluten, lactose.*

ENGLISH. 10€

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

CONTINENTAL. 11€

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

SUPERBREAKFASTS:

HEALTHY. 20€

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

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 fruit.*

BOWL:

BOWL OF SEASONAL FRUIT. 6€

YOGHURT BOWL WITH HOMEMADE GRANOLA AND FRUIT.

7,5€ *Allergens: lactose, nuts, dried fruit.*

BOWL OF YOGHURT, GRANOLA, HOMEMADE JAM AND FRUIT.

7,5€ *Allergens: lactose, nuts, dried fruit.*

TOASTS:

THE BENEDICTINE. 10.7€

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

THE GRILLED EGG ONE. 9€

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

THAT OF IBERIAN HAM. 8.5€

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

POACHED EGG. 8,5€

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

THAT OF GALMESAN. 8.5€

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

SMOKED SALMON. 9,5€

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 AOVE Allergens: lactose, gluten

SALADS: BAGELS AND SANDS SANDWICHES:

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

BAGEL WITH IBERIAN BACON, SCRAMBLED EGGS AND CHEESE. 8,5€ Allergens: lactose, gluten, egg.

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

BRIOCHE BREAD MIXED SANDWICH. 6,5€ Allergens: lactose, gluten

MIXED BRIOCHE BREAD SANDWICH WITH EGG. 7,5€ Allergens: lactose, gluten, egg

SANDWICH LA MORENA. 9,8€

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

KATSU-POLLO BRIOCHE. 13€ Allergens: lactose, gluten, egg

BIKINI TRUFADO cLM. 12€ Allergens: lactose, gluten, egg

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

CROISSANT. 2,3€ Allergens: lactose, gluten

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

CROISSANT PLANKED. 2,5€ 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

ICED FRENCH TOAST. 9€

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

BIKINI BRIOCHE WITH NUTELLA CREAM. 7,5€

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. 6,5€ *Allergens: lactose, gluten, egg and nuts.*

GOFRE KINDER. 6,5€ *Allergens: lactose, gluten, egg and nuts.*

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

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

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

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 made in our workshop, by our kitchen team, ask us what sweets we have today or take a look at our display! *Allergens: lactose, gluten, egg, gluten-free.*

GLUTEN FREE:

GLUTEN-FREE CROISSANT. 3,5€ *Allergens: lactose*

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

GLUTEN-FREE CHURROS. 3,5€ *(4 units).*

Brunch

** All our prices include 10% VAT.*

*** Add one/several extra(s): grilled egg: +€2,2, two grilled or scrambled eggs: +€4, poached egg: +€3, cheese: €2, avocado: €3, Iberian ham: €3,5, cooked ham: €2, smoked salmon: 3€, Iberian bacon: 2,5€, chef's homemade butter: 2€, homemade red fruit jam: 2€; chocolate and hazelnut cream: 2€, AOVE 2€, grated tomato: 2€, truffled cream cheese: 2€.*

BRUNCH: 27,5€ PERSON (MIN. TWO PERSONS)

Allergens: lactose, gluten, egg, nuts, dried fruit and nuts

Freshly squeezed orange juice.

Choice of Bellini mimosa or non-alcoholic cocktail.

Water jug.

Cold meats, cheese and smoked salmon platter: Iberian ham, roast turkey, Arzúa-Ulloa cheese, burrata, Zamorano cured cheese and smoked salmon.

Grated tomato.

Tower of sweets: freshly baked Argentinian mini croissants, butter roll, mini cookies, maitre d'hotel homemade butter and homemade red fruit jam.

Toasts of traditional rye and wheat loaf bread.

Fresh board: sprouts, avocado slices and fruits.

Eggs Benedict Brioche with Iberian bacon.

Coffee or tea.

We have gluten-free options, just ask us!

Lunch and dinner

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

** Add extra(s) to any toast: grilled egg: +€2.2, two grilled or scrambled eggs: +€4, poached egg: +€3, cheese: €2, avocado: €3, Iberian ham: €3.5, cooked ham: 2€, smoked salmon: 3€, Iberian bacon: 2,5€, chef's homemade butter: 2€, homemade red fruit jam: 2€; chocolate and hazelnut cream: 2€, AVOE: 2€, grated tomato: 2€, truffled cream cheese: 2€.

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CLASICS CLM:

EMPANADA. 10,5€ Allergens: gluten, egg, fish

IBERIAN HAM CROQUETTES WITH DRIED TOMATO CHUTNEY. 10,5€ (5 units).

Allergens: lactose, gluten, egg.

CROQUETTES OF BABY SQUID WITH LEMON AND ALI-OLI. 10,5€ (5 units).

Allergens: lactose, gluten, egg, molluscs and cephalopods.

OCTOPUS CROQUETTAS A FEIRA WITH CREAM OF POTATO WITH PEPPER.

10,5€ (5 units). Allergens: lactose, gluten, egg, molluscs and cephalopods.

PANKO CHICKEN FINGERS WITH TEX-MEX MAYO SAUCE. 13,8€ Allergens: gluten,

egg

EGGS WITH POTATOES, GALICIAN CRUMBS AND IBERIAN HAM. 14€ Allergens:

gluten, egg

ALI-OLI POTATOES WITH CORIANDER AND LEMON. 9€ Allergens: egg

OCTOPUS GALLEGA WITH SHELLFISH. 20,5€ Allergens: molluscs

CREAMY BLACK RICE WITH MUSHROOMS, MUSHROOMS AND BLACK

GARLIC. 18€ Allergens: egg, crustaceans, molluscs and cephalopods.

IBERIAN COLD MEATS AND HOMEMADE PATÉ. 25,5€

Ham, cecina, serrano ham, pressed pork shoulder, mogote, salami, duck ham and picos.

Allergens: gluten and egg

SUPERTABLA DE QUESOS SELECTOS. 25€

Cebreiro, burrata, Arzúa-Ulloa, San Simón da Costa, blue, Galician brie, matured in hay, cured

Zamorano, artisan quince, nuts and fruit. Allergens: lactose, gluten, egg, nuts and dried fruit.

VEGETABLES:

HERBON PEPPERS IN CITRUS TEMPURA AND POTATO CREAM. 11€ Allergens:

gluten

LA MORENA SALAD. 16€

Sprouts, mango, prawns, Iberian pork jowl, black tomato, Cebreiro cheese and pistachio

dressing. Allergens: lactose, crustaceans and sulphites.

MARINE POKE BOWL. 16€

Basmati rice, seaweed, prawns, pico de gallo, smoked salmon, pickled cucumber and onion.

Allergens: crustaceans, molluscs, fish and sulphites.

VEGETABLE WOK WITH POCHÉ EGG. 14€ Allergens: egg, crustaceans, molluscs, fish and

sulphites

SCENTED THAI JASMINE, SAUTÉED FROM THE GARDEN. 15€

SALMON TATAKI WITH DILL, POTATO CONFIT, SPROUTS AND

GINGERBREAD. 16€ Allergens: gluten and fish.

IN BREAD:

KATSU-POLLO BRIOCHE. 13€ Allergens: lactose, gluten, egg

BIKINI TRUFADO cLM. 12€ Allergens: lactose, gluten, egg and sulphites.

VEGETABLE BAO BREAD. 12€ (3 units). Allergens: gluten

COCHINITA PIBILL AND GUACAMOLE PAN BAO. 12€ (3 units). Allergens: gluten

LA MORENA BURGER. 17,5€

Brioche bread, 200 grs. of Galician beef, grated tomato, guacamole and caramelised onion, accompanied by deluxe potatoes. Allergens: gluten

HAMBURGER LA RUBIA. 17,5€.

Brioche bread, 200 grs. of Galician beef, Arzúa-Ulloa cheese, sprouts and Herbón peppers, accompanied by deluxe potatoes. Allergens: lactose, gluten

NIKKEI SHREDDED BEEF BURRITO WITH YUKA CHIPS. 14,5€ Allergens: lactose, gluten

TOASTS:

THE BENEDICTINE. 10.7€

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

THE GRILLED EGG ONE. 9€

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

THAT OF IBERIAN HAM. 8.5€

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

POACHED EGG. 8,5€

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

THAT OF GALMESAN. 8.5€

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

SMOKED SALMON. 9,5€

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 AVOE 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, egg

GLASS OF "BICO DE XEADO" ICE CREAM

One ball 4€ // two balls 5€. Allergens: lactose depending on flavour

Snacks

**Add a freshly squeezed orange juice with freshly squeezed oranges to any snack for 3,7€.*

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

**** Add extra(s) to any snack or toast: grilled egg: +€2.2, two grilled or scrambled eggs: +€4, poached egg: +€3, cheese: €2, avocado: €3, Iberian ham: €3.5, cooked ham: 2€, smoked salmon: 3€, Iberian bacon: 2,5€, chef's homemade butter: 2€, homemade red fruit jam: 2€; chocolate and hazelnut cream: 2€, AOVE: 2€, grated tomato: 2€, truffled cream cheese: 2€.*

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

WITH BREAD:

KATSU-POLLO BRIOCHE. 13€ Allergens: lactose, gluten, egg

BIKINI TRUFADO cLM. 12€ Allergens: lactose, gluten, egg and sulphites.

LA MORENA BURGER. 17,5€

Brioche bread, 200 grs. of Galician beef, grated tomato, guacamole and caramelised onion, accompanied by deluxe potatoes. Allergens: gluten

LA RUBIA° BURGER. 17,5€.

Brioche bread, 200 grs. of Galician beef, Arzúa-Ulloa cheese, sprouts and Herbón peppers, accompanied by deluxe potatoes. Allergens: lactose, gluten

NIKKEI SHREDDED BEEF BURRITO WITH YUKA CHIPS. 14,5€

Allergens: lactose, gluten.

MIXED BRIOCHE BREAD SANDWICH. 6,5€ Allergens: lactose, gluten

MIXED BRIOCHE BREAD SANDWICH WITH EGG. 7,5€ *Allergens: lactose, gluten, egg*

SANDWICH LA MORENA. 9,8€

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

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

IBERIAN BACON BAGEL, SCRAMBLED EGGS AND CHEESE. 8,5€ *Allergens: lactose, gluten, egg.*

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

TOASTS:

THE BENEDICTINE. 10,7€

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

THE GRILLED EGG ONE. 9€

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

THE ONE WITH IBERIAN HAM. 8,5€

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

THE POACHED EGG ONE. 8,5€

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

THAT OF GALMESAN. 8,5€

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

SMOKED SALMON. 9.5€

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 AOVE Allergens: lactose, gluten

S U P E R S N A C K S :

HEALTHY. 20€

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

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 fruit.

B O W L S :

BOWL OF SEASONAL FRUIT. 6€

YOGHURT BOWL WITH HOMEMADE GRANOLA AND FRUIT. 7€

Allergens: lactose, nuts, dried fruit.

BOWL OF YOGHURT, GRANOLA, HOMEMADE JAM AND FRUIT.

7,5€ *Allergens: lactose, nuts.*

C R O I S S A N T S , W A F F L E S , P A N C A K E S , C A K E S , E T C E T C .

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

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

CROISSANT PLANKED. 2,5€ *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*

ICED FRENCH TOAST. 9€

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

BIKINI BRIOCHE WITH NUTELLA CREAM. 7,5€

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. 6,5€** *Allergens: lactose, gluten, egg and nuts.*

GOFRE KINDER. 6,5€ *Allergens: lactose, gluten, egg and nuts.*

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

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

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

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 made in our workshop, by our kitchen team, ask us what sweets we have today or take a look at our display! *Allergens: lactose, gluten, egg, gluten-free.*

GLUTEN FREE:

GLUTEN FREE CROISSANT. 3,5€ *Allergens: lactose*

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

GLUTEN-FREE CHURROS. 3,5€ *(4 units)*

Drunch

** All our prices include 10% VAT.*

*** Add one/several extra(s): grilled egg: +€2,2, two grilled or scrambled eggs: +€4, poached egg: +€3, cheese: €2, avocado: €3, Iberian ham: €3,5, cooked ham: €2, smoked salmon: 3€, Iberian bacon: 2,5€, chef's homemade butter: 2€, homemade red fruit jam: 2€; chocolate and hazelnut cream: 2€, AOVE 2€, grated tomato: 2€, truffled cream cheese: 2€.*

DRUNCH: 27,5€ PERSON (MIN. TWO PERSONS)

Allergens: lactose, gluten, egg, nuts, dried fruit and nuts

Freshly squeezed orange juice.

Choice of Bellini mimosa or non-alcoholic cocktail.

Water jug.

Cold meats, cheese and smoked salmon platter: Iberian ham, roast turkey, Arzúa-Ulloa cheese, burrata, Zamorano cured cheese and smoked salmon.

Nikkei shredded beef burrito with yuka chips.

Truffled bikini cLM.

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

We have gluten-free options, just ask us!

Coffee & Tea

COFFES:

ESPRESSO. 1,8€

MACCHIATO. 1,8€

LATTE. 1,9€

LATTE XL. 2,5€

SPECIALITY COFFES:

ICE LATTE. 3,1€

BOMBON. 3,3€.

CAPPUCCINO. 2,3€

CAPPUCCINO FLAVOUR. 2,6€ (vanilla, caramel, cinnamon or hazelnut).

CAPPUCCINO XL. 2,8€

CAPPUCCINO XL FLAVOUR. 3,1€ (vanilla, caramel, cinnamon or hazelnut).

CHOCOLATE. 2,9€

CHOCOLATE FLAVOUR. 3,1€ (vanilla, caramel, cinnamon or hazelnut).

MOCACCINO. €3,5

FRAPPÉ. 5€ (coffee or chocolate).

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

CHOCO BOMBON. 4,5€

IRISH. 4,5€.

ASIAN. 4,5€

ESPRESSO TONIC. 5€

BAILEYS LATTE. 5€

T E A :

GREEN. 1,9€

RED. 1,9€.

BLACK. 1,9€.

ROOIBOS. 1,9€

BERRIES. 1,9€

GINGER AND LEMON. 1,9€

PAKISTANI SPICES. 1,9€

MINT POLEO. 1,9€

TILA. 1,9€

CHAI LATTE. 3,5€

MATCHA LATTE. 3,5€

MATCHA ICE LATTE. 4€

SHAKES:

CHOCOLATE. 5'5€

LEMON. 5'5€.

VANILLA. 5'5€.

CHEESECAKE. 5'5€

STRAWBERRY. 5'5€

OREO. 6€

JUICES:

ORANGE JUICE. 3,7€

APPLE KOMBUCHA. 4,5€.

CARROT AND TURMERIC KOMBUCHA. 4,5€

Supplements:

milk: +0,15€.

lemon wedge: +0,10€.

drops: +0,80€.

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€ (bottle) – 3,90€ (glass)

Godello reserva – Blanco - Valdeorras

GOLPE A GOLPE. 25€ (bottle) – 3,90€ (glass)

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

WHITE:

SIN PALABRAS. 22€ (bottle) – 3,50€ (glass)

100 % Albariño – Rías Baixas – CastroBrey.

JOSÉ ARÍSTEGUI. 22€ (bottle) – 3,50€ (glass)

100 % Godello - Valdeorras – José Luis Arístegui Anido.

NICE TO MEET YOU. 25€ (bottle) – 3,90€ (glass)

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

FINCA VIÑO A. 22€ (bottle) – 3,50€ (glass)

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

QUINTA DO COUSELO. 25€ (bottle) – 3,90€ (glass)

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

RED:

DISTINTO. 22€ (bottle) – 3,50€ (glass)

Caiño – Rías Baixas - CastroBrey

TRASTE. 25€ (bottle) – 3,90€ (glass)

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

DOMUS. 25€ (bottle) – 3,90€ (glass)

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

PIZARRAS Y ESQUISTOS. 22€ (bottle) – 3,50€ (glass)

100% Mencía – Ribeira Sacra.

BANCALES OLVIDADOS. 25€ (bottle) – 3,90€ (glass)

100% Mencía – Ribeira Sacra.

S W E E T S :

XEO. 25€ (bottle) – 3,90€ (glass)

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

DOCE. 30€ (bottle) – 3,90€ (glass)

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.

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.