



PRODUCT,
TRADITION,
AND GRILL

NÁUTICO

RESTAURANTE

RIBADEO'S
LEISURE
PORT

STARTERS

Red scorpionfish cake	  	15,00	Iberian ham croquettes	 	14,00
Selection of Galician and Asturian cheeses		17,00	Galician Padron Peppers		10,00
Angus jerky		22,00	Green salad		6,00
Iberian Ham		19,00	Traditional mixed salad	 	12,00
Traditional "ensaladilla rusa"	 	15,00	Fresh fried squid	 	18,00
"Ensaladilla Rusa" with Smoked Eel	 	17,00	Pulpo á feira <small>(OCTOPUS COOKED IN SEA WATER AND PAPRIKA)</small>		21,00
Marinated sardines with Romesco	 	17,00	Steamed mussels		14,00
Cantabrian anchovies	 	16,00	Squid in ink	 	25,00
(4 Uds)			Galician bread service		1,50
Pickled mussels		15,50			

CHARCOALED SEAFOOD

CHARCOALED MEAT

"Zamburiñas" (bigger clams)		18,00	Chorizo criollo	9,00
Grilled razorshells		18,00	Beef tenderloin	25,00
Grilled clams		24,00	Iberian Secret	18,00
Crabs		9,50	Galician beef picanha	24,00
Lobster		80,00 €/Kg	Beef T-bone steak Premium Txogitxu	46,00€/Kg
Spiny lobster		120,00 €/Kg	Galician Beef T-bone steak Premium Txogitxu	60,00€/Kg
Crayfish		P.S.M		
Eggs whit Lobster*	  	30,00		*(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 01/01/24. In Ribadeo 1/1/24
All prices are VAT included | Booking: 617 637 950



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



SESAME



MUSTARD



CELERY



SO2 SULPHITE



MOLLUSCS



LUPINS



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SEA FISH

RICES

* (Price per person | Minimum 2)

(At least 2 servings | Price for one serving)

Charcoaled seabass *		30,00	Squid ink rice		22,00
Charcoaled Burela's tuna		25,00	Seafood paella "a banda"		22,00
Charcoaled Cod		25,00	Creamy rice with seafood		27,00
Baked Burela Hake		25,00	Seafood paella		27,00
			"Criollo" rice with pork loin		22,00
			"Criollo" rice with Iberian secret		20,00

DESSERTS

Cheesecake		6,00
Custard cream strudel		6,00
Tangerine ice cream		5,50
French toast with vanilla ice cream		6,50
Cheese flan with raspberry ice cream		6,00
Cheese cup whit blueberry ice cream		6,00
Rice pudding cream 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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