



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 |  | 16,00 | 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> |  | 20,00 |
| Marinated sardines with Romesco |   | 17,00 | Steamed mussels |  | 14,00 |
| Cantabrian anchovies |   | 16,00 | Squid in ink |   | 25,00 |
| (4 Uds) | | | Climbing of tuna |  | 15,00 |
| Pickled mussels |  | 15,50 | Galician bread service |  | 1,50 |

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



MOLUSCS



LUPINS



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PORT

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 |  |  | 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 | |  | 5,00 | |
| French toast with vanilla ice cream |  |  | 6,50 | |
| Cheese flan with raspberry ice cream |  |  |  | 6,00 |
| Cheese cup whit blueberry ice cream |  |  | 5,50 | |
| 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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