

PRODUCT,
TRADITION,
AND GRILL

NAÚTICO

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 (4 Uds)		16,00	Squid in ink		25,00
Octopus Carpaccio		16,50	Climbing of tuna		15,00
Galician pie "empanada"		12,00	Pickled mussels		15,00
			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		

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

* (Price per person | Minimum 2)

Charcoaled seabass *		30,00
Charcoaled Burela's tuna		25,00
Charcoaled Cod		25,00
Baked Burela Hake	 	25,00
Grilled tuna trunk in its juice		22,00
Grilled tuna belly		30,00

RICES

at least 2 servings | price for one serving

Squid ink rice	 	22,00
Seafood paella "a banda"	  	22,00
Creamy rice with seafood	  	27,00
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		5,00
French toast with vanilla ice cream	 	6,50
Apple cake with cider ice		6,00
Cheese cup with blueberry ice cream	 	5,50
Rice pudding cream with cinnamon ice cream		6,00
Chocolate cake	 	6,00

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