**Starters to share**

* Cold cream of scarlett shrimp with mango and onion leaplets.
* Red tuna tartar with Sriracha and Kimchi mayonnaise, dehydrated Otelo tomato.
* Cecina (dried meat) of Wagyu beef
* Codfish doughnuts with ali-oli of roasted garlic
* Galician octopus with paprika and potatoes
* Foie with Pedro Ximenez sauce and raisins.

**Main course to choose**

* Hake lasagna in sailor sauce with clams
* Croacker sashimi, cold cream of citrines and crudites.
* Sautéd Mushrooms Shiitakes and Boletus, with Sea Bass tartar and Warm Cream of Smoked Tuna
* Sautéed baby squid in Albariño sauce
* Hake filled with spiced tomato and squid ink
* Wild sea bass with Szechuan pepper and red wine sauce
* Cod in mayonnaise slab, over a bed of spinach with pine nuts and raisins.
* Steak tartar with grilled marrow and suffle chips
* Low beef steak, matured in the dry
* Baby Goat shoulder roasted in low temperature
* Baby pork roasted in low temperature
* Wagyu burger with Bloumenthal potatoes, gold onion and meat juice.
* Sirloin with foie mousse and cherry sauce

**Desserts to choose**

* Lemon and cava sorbet
* Galician cheesecake with homemade confit of passion fruit and mango

**Pairing with great spanish wines**

VIÑA POMAL GRAN RESERVA (1 bottle for every 2 people)  
Albariño from our vineyard (1 bottle for every 2 people)  
Soft drinks, beer, water and coffee (1 drink per person)  
We finish with a great rum from Guatemala 8 year old  
BOTRAN (1 cup per person)  
(In case of odd retainers the wine that corresponds to the odd one will be Albariño’s bottle)

**Price each person: 70,00 euros**  
**VAT included**

- All the diners at the table must consume the same MENU  
- If you do not consume the wine bottle in its entirety, you can take the rest

**VIÑA POMAL GRAN RESERVA**  
As a tribute and thanks to our customers  
[www.losmontesdegalicia.es](http://www.losmontesdegalicia.es)