

# BOTAFUMEIRO

Iberian cured mountain ham “Great Reserve”

L’Escala’s anchovy and Modena vinegar

Smoked Norway salmon hand cut with garnishment

Perigord goose foie gras with mango coulis

Caviar Beluga (50 gr.)

Spider-crab salad

Lobster salad

Lobster salad with lettuce bouquet

Spiny lobster salad with mixed greens

Seafood and fish complete soup with garlic scented fried toast

Seafood cannelloni

Spider-crab fritters

Deep fried squids (calamari) Andalusia style

Warm Spider-crab meat with mustard cream

Thin bread with spread tomato and Arbequina olive oil

## **CLASSICS OF GALICIAN CUISINE**

Botafumeiro traditional pie “cod & raisins”

Galician soup “Traditional recipe”

Octopus Galician style

Galician pork with “grelos” (turnip leaves)

Dishes could be changed according season. Open daily

## **SEAFOOD "BOTAFUMEIRO SELECTION"**

Selected oyster

Special alive clam

Clam "Fisherman style"

Boiled barnacle

Special boiled barnacle

Shrimp

Velvet-crab

Sea snails

Grilled sea-cucumber

Sea-cucumber sautéed with chickpeas

Baked scallop

Grilled Palamós shrimp (¼ kg.)

Palamós shrimp sautéed with fresh garlic (1/4 kg.)

Dublin Bay prawn in Ferrol style (1/4 kg.)

King-crab, by weight (1 kg.)

Spider-crab stone cooked, by weight (1 kg.)

Baked spider-crab

Galician lobster. Boiled or grilled, by weight (1 kg.)

Spiny lobster, boiled or grilled, by weight (1 kg.)

Spiny lobster Botafumeiro classic recipe, by weight (1 kg.)

## **VARIED SEAFOOD PLATTER**

Sea Fruit selection

## **CANTABRIAN SEAFOOD PLATTER**

Spider-crab, king crab, oyster, clam, sea snail, velvet-crab, shrimp, baby shrimp, cockle, prawn, and seafood salad on shell.

Dishes could be changed according season. Open daily

## **GRILLED SEAFOOD SELECTION**

Lobster, scampi, prawn, baby shrimp, clam, cockle, cuttlefish, squid, scallop and shrimp.

## **SEAFOOD CASSEROLE**

Lobster, scampi, shrimp, prawn, oyster and clam.

The lack of some product will be supplied with more quantity of another

## **RICE**

Peeled seafood paella "Perellada"

Lobster paella

Rice with sea-cucumber

Juicy rice with flambé lobster

## **WILD FISH PER PORTION**

According season and market

Baked sea bream with potato and glazed tender onion

Sea bass with tender onion and mushroom

Monkfish in Jerez vinegar with natural tomato and spinach

Wild hake trunk grilled in natural charcoal

Sole in cava sauce with prawn

Cod loin with chickpeas and sautéed cabbage

Fish stew with clam

Dishes could be changed according season. Open daily

## **WILD FISH LARGE PIECES**

### **GRILLED IN OAK CHARCOAL, DRIO STYLE**

Grouper, sole, sea bass, sea bream, turbot, hake, etc.

According weight, per part or portion

### **GRILLED MEAT IN OAK CHARCOAL**

D.O. Galician Blond Veal

T-bone of D.O. Galician Blond Veal roasted in natural charcoal

Tenderloin of D.O. Galician Blond Veal roasted in natural charcoal

Suckling goat roasted in natural charcoal