

# *La Penela*

COCINA GALLEGA

*menu  
cocktail*

*38,50€ / person*

*(VAT included)*

# *plates to share*

*spanish potato and egg omelette, runny!*

*galician style octopus served warm with sea salt, olive oil & spanish paprika*

*traditional creamy beef croquettes*

*tuna pie, flaky pastry filled with tuna and stewed vegetables*

*sliced pork shoulder with Arzua cheese served on a small piece of toasted bread*

*slow cooked galician veal served with baby potatoes simmered in the natural juices of the meat,  
or small cuts of rump steak grilled with fried potatoes and “Piquillo” peppers.*

# *deserts*

*(combined assortment of homemade galician desserts)*

*fried dough made of flour, milk and sugar served with sugar glaze and cinnamon powder*

*cheesecake with red berries*

*almond cake*

# *coffee*

# *wines*

*Rías Baixas Albariño (white), D.O Rioja aged (red).*

*water, beer, soft drinks*

*La Penela*

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*lapenela.com*

*To formalize the reservation contact the restaurant:*

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