

# *La Penela*

COCINA GALLEGA

*menu  
cocktail*

45 € / 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*

*boiled monkfish and shrimp skewer, boiled potatoes & fried onions topped with sauce*

*salmon cannelloni*

*grilled baby scallops in parsley, oil, and sea salt*

*sautéed shrimp, octopus, clams and sliced garlic*

# *meat*

*(to choose)*

*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,*

*or roasted veal cheeks over fried sliced potatoes.*

# *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*

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*lapenela.com*

*To formalize the reservation contact the restaurant:*

*Pau Claris 97*

*+ 34 935 172 666*

*Velázquez 96*

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