

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:

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