

Punta Vendaval
Restaurante

STARTERS

HAND CUT IBERIAN ACORN-FED HAM 25€



LOUXO-STYLE SEAFOOD COCKTAIL 18€



OCTOPUS WITH PANKO CRUNCH ON CREAMY 23€

SWEET POTATO AND SEA AND BLACK GARLIC AIOLI"



OVEN-BAKED GALICIAN SCALLOPS (2 SCALLOPS) 19€



GRILLED RAZOR SHELLS WITH EVOO 17€



CLAMS IN MARINE STYLE SAUCE 25€



WARM VEGETABLE SALAD WITH SQUID SPAGHETTI 17€

AND SCALLOPS WITH CITRUS DRESSING



FISH AND SEAFOOD SOUP 13€



 **SEASONAL VEGETABLE CREAM SOUP** 14€

WITH CRISPY LEEK

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

FLAVOURS OF THE SEA: RICES AND NOODLES

RICE WITH BLUE LOBSTER 35€

MINIMUM 2 PEOPLE / PRICE PER PERSON



NOODLES WITH CLAMS 25€

MINIMUM 2 PEOPLE / PRICE PER PERSON



  **SPRING RISOTTO WITH VEGETABLES** 20€

AND MIXED MUSHROOMS



OUR PLATTERS

MINIMUM 2 PEOPLE / PRICE PER PERSON

FISH AND SEAFOOD PLATTER 54€



SEAFOOD PLATTER 65€



THE PLATTERS INCLUDE:

**SELECTION OF HOME-MADE DESSERTS,
WHITE ALBARIÑO D.O. RÍAS BAIXAS WINE AND COFFEE**

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

FISHES

MONKFISH MEDALLIONS IN GREEN SAUCE  26€
WITH COCKLES AND ORGANIC SEAWEED



TRADITIONAL STYLE WILD TURBOT 28€



**ASK ABOUT OUR RICE
AND FISH DISHES OF THE DAY**

MEAT DISHES

GALICIAN BEEF SIRLOIN 28€
WITH FOIE AND A PORT SAUCE 



STEWED IBERIAN PORK CHEEKS WITH MENCÍA WINE, 22€
SERVED WITH AROMATIC RICE AND BABY CARROTS



BABY LAMB CHOPS WITH COUNTRY-STYLE POTATOES 24€

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

CHILDREN'S MENU

CHILDREN UP TO 12 YEARS OLD

CHICKEN SOUP WITH NOODLES

7€



SPAGHETTI:

WITH A CHOICE OF SAUCE: TOMATO, BOLOGNESE, CARBONARA

12€



BREADED CHICKEN ESCALOPE WITH CHIPS

12€



FRIED PANKO-BREADED HAKE STICKS

13€



CHEESEBURGER SERVED WITH CHIPS

11€



BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

OUR SIGNATURE DESSERTS

DISCOVER OUR HOMEMADE DESSERTS

CREAMY ARZÚA CHEESE CAKE WITH STRAWBERRY SORBET 7€



CARAMELIZED CREAM MILLE-FEUILLE 7€

WITH MANGO SORBET



CREAM FILLED "CAÑITAS DO CARBALLIÑO"



LEMON INDULGENCE IN FOUR TEXTURES 6€

WITH FRESH MINT



WHITE CHOCOLATE AND PISTACHIO 7€

COULANT WITH MANDARIN SORBET



VEGETARIAN VANILLA SPONGE CAKE 6€



CHOCOLATE AND WALNUT SPONGE CAKE 7€

WITH VANILLA ICE CREAM



PRICES VAT INCLUDE

ALLERGENS

 CRUSTACEANS

 GLUTEN

 EGG

 FISH

 SOYA

 SESAME

 LUPIN

 NUTS

 DAIRY

 MOLLUSCS

 PEANUTS

 SULPHITES

 CELERY

 MUSTARD



Galician Quality Certification

DOP GEOGRAPHICAL INDICATIONS

 GALICIAN BEEF (PGI)

 CHEESE ARZÚA-ULLOA

 CRAEGA (GALICIAN BOARD OF ECOLOGIC AGRICULTURE)

 pescadeRías
¿de onde se non?

 VEGETARIAN

 VEGAN

