

CLÁSICOS

the classics

Empanada de Bonito **10,00 €**

Flaky pastry filled with tuna and stewed vegetables (red peppers, onions, tomatoes and olive oil)

de Marisco **12,50 €** Seafood

Croquetas (8 unidades) **11,60 €**

Traditional creamy beef croquettes

Tortilla de Betanzos Pequeña **12,00 €** Grande **16,50 €**

Spanish potato and egg omelette prepared Betanzos style, over easy runny!

Caldo Gallego **6,50 €**

Vegetable soup with potatoes, white beans, ham, bacon

ENSALADAS

salads

Ensalada **8,50 €**

Lettuce salad with tomatoes and onions drizzled in extra virgin olive & reserve sherry vinegar

Ensalada Mixta (lechuga, tomate, cebolla, espárragos,

lomos de bonito, huevo duro y aceitunas) **12,00 €**

Add boiled egg, olives, and tuna to the classic salad

Ensalada de Tomate de la Huerta con Aceite de Oliva Virgen Extra **10,50 €**

Organic tomato salad, extra virgin olive oil and sea salt

Ensalada de Tomate y Queso de Búfala al Aceite de Albahaca **12,50 €**

A selection of organic tomatoes, and buffalo mozzarella cheese topped with basil and extra virgin olive oil)

DELICIAS DEL MAR

delicacies from the sea

Navajas a la Plancha **17,50 €**

Grilled razor clams

Almejas a la Marinera **20,00 €**

Spanish style clams topped with a slightly spicy "marinera" sauce (peppers, garlic, onions, albariño wine, parsley, olive oil, and paprika)

Vieiras a la Plancha **18,50 €**

Grilled scallops in parsley, oil, and sea salt

Pulpo **19,00 €** con Patatas **20,00 €**

Galician style octopus served warm with sea salt, olive oil, Spanish paprika and boiled Kennebec potatoes

Salpicón de Rape y Marisco **19,50 €**

Classic Spanish seafood salad with boiled monkfish and shrimp, onions, red and green peppers and boiled eggs, in an oil and vinegar dressing

Cazuela de Pulpo, Almejas y Langostinos **17,50 €**

Sautéed shrimp, octopus, clams and sliced garlic

Lomo de Merluza en "Caldeirada" **22,50 €**

Hake filet, boiled potatoes drizzled with paprika, olive oil, onion, peas, vinegar, garlic and bay leaf

Medallones de Rape en "Caldeirada" **24,00 €**

Black monkfish filet, boiled potatoes drizzled with olive oil, onion, peas, vinegar, garlic and bay leaf



IVA INCLUIDO
vat included

Lomo de Merluza del Pincho **22,50 €**

Hake filet, boiled potatoes drizzled with olive oil & parsley

Medallones de Rape Negro **24,00 €**

Black monkfish filet, boiled potatoes drizzled with olive oil & parsley

Lenguado a la Plancha **26,00 €**

Grilled sole, boiled potatoes drizzled with olive oil & parsley

Brocheta de Rape y Langostinos en Salsa Ocafú **21,50 €**

Grilled monkfish and shrimp skewer, boiled potatoes, fried onions topped with "Ocafú" sauce

Chipirones a la Plancha **16,00 €**

Select grilled baby squid, sea salt and parsley extra virgin olive oil

Calamares en su Tinta con Arroz **20,00 €**

Squid in its ink with basmati rice

DELICIAS DEL CAMPO

country delicacies

Carrilleras de Ternera Gallega Estofadas **17,75 €**

Stewed veal cheeks over fried sliced potatoes

Taquitos de Croca (ternera gallega) Salteados con Patatas y Piquillos **18,50 €**

Small cuts of rump steak grilled with fried potatoes and "piquillo" peppers

Callos a la Gallega **13,50 €**

Galician style tripe stew with chickpeas

Entrecot a la Plancha **24,50 €**

Grilled sirloin served with homemade chips and grilled asparagus

POSTRES

desserts

Leche Frita **6,00 €**

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

Arroz con Leche **6,00 €**

Rice pudding

Filloas con Crema Calientes al Caramelo **7,00 €**

Caramelized sugar crust Galician crepes filled with custard

Cañitas Rellenas de Crema **6,00 €**

Puff pastry rolls stuffed with custard

Tarta de Santiago **6,00 €**

Almond cake

Tarta de Queso **6,00 €**

Cheese cake

Mousse Chocolate **6,00 €**

Chocolate mousse

Queso de Tetilla y Membrillo **6,00 €**

Galician cheese D.O. "Tetilla" with quince

Copa de Helado · Ice cream scoops **6,00 €**

Chocolate · Chocolate

Vainilla · Vanilla

Fresa · Strawberry

Limón · Lemon

Turrón · Nougat

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