



Marisco de las Rías Baixas

Al natural

Ostras	un.4
Almeja fina de Carril	S/M (por encargo)

Marisco cocido o a la plancha

Almeja de Carril a la marinera	19.5
Berberechos	16
Navajas	docena 27, ½ docena 14
Zamburiñas	docena 32, ½ docena 17
Vieiras	9
Pulpo a Feira	16
Cigala gallega	S/M
Gamba roja de Denia	S/M


De temporada (solo p/encargo) (S/M)

Langosta
Bogavante azul hembra
Centollo
Erizo de mar
Buey de mar
Necoras Percebes






Entrantes



Ensalada de tomate valenciano y ventresca de atún	19
Ensalada de tomate valenciano con burrata y pesto	17.5
Ensaladilla rusa con ventresca	12
Anchoas de Santoña	un. 2.5
Tartar de salmón con guacamole, sorbete de mango y perlas de wasabi	19
Jamón Beher 100% bellota	ración 24, ½ ración 13
Tabla de queso manchego	ración 16, ½ ración 9
Patatas bravas “La Catedral”	12.5
Alcachofas con crujiente de jamón y foie	18.5
Croquetas caseras	un. 3
Anillas de calamar con ajomiel	14.5
Calamar de playa en cuna de verduritas y hoisin	19.5
Sepia a la plancha	13
Gamba roja 6 unid sobre cuna de verduritas y hoisin	18.5
Tellinas	18
Mejillones (por temporada)	12
Fritura de pescadito de nuestra lonja del Mediterraneo	24.5
Pulpo a la gallega (con cachelos)	23
Pulpo braseado sobre muselina de patata	23
Titaina con ventresca de atun rojo	19.5
Mousse de foie con compota de uva y vino caramelizado	18
Brocheta crujiente de torrezco con cebolla caramelizada (3u/ración)	15
Steak tartar	24
Pimientos de Padrón	9





Pescados

De Galicia salvaje entero

(por peso S/M)

CONSULTAR DISPONIBILIDAD

Lomo de bacalao gratinado conajomiel	19
Suprema de lubina a la espalda	23
Suprema de rodaballo al horno con wakame	24

Carnes

Entrecot (approx400gr)	25.5
Solomillo de ternera, escalope de foie gras y vino caramelizado	26.5
Secreto ibérico con muselina de patata al aroma de trufa y compota de cherry	19
Chuleta de cordero	21
Paletilla de cordero lechal asada a las finas hierbas	29.5

Parrillada de verduras de temporada 9.5pp
min 2 pers.

Nuestros platos están elaborados con productos que cumplimentan todos los requerimientos de calidad y seguridad. Contamos con las certificaciones correspondientes.



ARROCES


Paella valenciana	14.5
Paella valenciana con alcachofas y caracoles	17.5
Arroz del Senyoret	19
Arroz de carabineros	29.5
Arroz de bogavante	26
Arroz de langostinos, almejas y alcachofas	21
Arroz de secreto, trigueros y boletus	17.5
Arroz de pato, setas y alcachofas	18.5
Arroz negro	19
Arroz de verduras con wakame	15.5

Fideuá


Fideuá del Senyoret	19
Fideuá de pato, setas y foie gras	19
Fideuá negra con cigalas	19.5

Melosos

Meloso de bogabante	26
Meloso del Senyoret	19
Meloso de carabineros	29.5
Meloso de conejo y boletus con aroma a trufa	19
Meloso de pato, setas y alcachofas	18.5
Meloso de secreto, trigueros y boletus	17.5
Meloso de verduras con wakame	15.5



ARROCES Y FIDEUAS - MÍNIMO 2 PERSONAS
MÁXIMO - 2 ARROCES O FIDEUAS POR MESA
PARA MESAS DE 8 O MAS





Postres

Brownie con nueces caramelizadas y helado	8.5
Tarta de queso con caramelo salado	8.5
Tarta de limón con merengue y pistacho	9
Coronel (Sorbete de limón con vodka)	10
Blanco y negro(helado de leche merengada con merengue italiano sobre crema inglesa de café)	10
Fruta del día	6.5
Helado (consultar sabores)	6.5

DISPONEMOS DE LA CARTA DE ALÉRGENOS PARA SU CONSULTA.





Rías Baixas Seafood

‘Al natural’

Oysters 4 per piece

Fine clams from Carril

(succulent, firm flesh with a rich,
refined essence of the sea)

market price

We require you to order Carril clams in advance.

Cooked Seafood

‘Almejas de Carril a la marinera’

Premium Galician clams gently simmered in a traditional
white wine, onion, garlic, and smoked paprika sauce

(delicate, tender flesh with a mild, subtly sweet flavour) 19.5

‘Berberechos’ - Lightly blanched cockles

in a fragrant infusion of lemon and bay leaves 16

‘Navajas’ (razor clams - grilled) dozen 27, ½ dozen 14

‘Zamburiñas’ (scallops - grilled) dozen 32, ½ dozen 17

‘Vieira’ (large scallop - grilled) 9 per piece

‘Pulpo a Feira’ - Tender octopus seasoned with
smoked paprika, olive oil, and sea salt

16

‘Cigala gallega’ (Galician scampi - grilled) market price

Red prawns from Denia

Delicately poached or grilled, showcasing
their natural flavour and sweetness

market price

Seasonal

‘Langosta’ (lobster)

‘Bogavante (European female blue lobster)

‘Centollo’ (spider crab)

‘Erizo de mar’ (sea urchin)

‘Buey de mar’ (brown crab)

‘Nécora’ (velvet crab)

‘Percebes’ (goose barnacles)

All at market price and are required to be ordered in advance.





Starters

Valencian tomato salad with tuna belly	19
Valencian tomato salad with burrata and pesto	17.5
'Ensaladilla Rusa' - Creamy potato and vegetable salad enriched with tender tuna belly, finished with a delicate mayonnaise	12
Anchovies from Santoña	per piece 2.5
Salmon tartare with guacamole, mango sorbet and wasabi pearls	19
Jamón 'Behér' (100% acorn-fed ham) serving 24, ½ serving 13	
Manchego cheese board serving 16, ½ serving 9	
'Patatas Bravas La Catedral' (crispy fried potatoes drizzled with garlic mayonnaise and spicy siracha)	12.5
Artichokes with crispy ham and foie gras	18.5
Homemade croquettes	un. 3
'Anillas de calamar' - Crispy squid rings with honey-garlic sauce	14.5
'Calamar de playa' - Beach squid on a bed of vegetables with hoisin sauce	19.5
'Sepia a la plancha' - Grilled cuttlefish	13
Red prawns (6 pcs) on a bed of vegetables with hoisin sauce	18.5
'Tellinas' (small clams)	18
'Mejillones' (mussels - steamed) *seasonal	12
Crispy Fried Small Fish, Mediterranean catch	24.5
'Pulpo a la Gallega' - Galician-style octopus with smoked paprika, olive oil and sea salt, accompanied by tender potatoes	23
Chargrilled octopus on bed of creamy potato purée	23
'Titaina' - An artisanal Valencian preparation of ripe tomatoes, peppers and pine nuts, delicately enriched with salted tuna belly	19.5
Foie mousse with grape compote & caramelized wine	18
Crispy pork belly skewers with caramelized onion (3 pcs)	15
Steak tartar - Freshly hand-cut prime beef, mixed with Dijon mustard, capers, shallots, and herbs, then topped with a rich egg yolk	24
Padrón peppers	9





Fish

Wild caught from Galicia (by weight, market price)
PLEASE CHECK AVAILABILITY


Tender cod loin, oven-roasted and glazed with honey-garlic sauce	19
Seared sea bass	23
Oven-baked turbot fillet served with wakame	24

Meat Dishes

Sirloin steak (approx 400gr)	25
Beef tenderloin with pan-seared foie gras and caramelized wine reduction	26.5
'Iberico' pork shoulder, truffle-infused potato purée and cherry tomato relish	19
Grilled lamb cutlets	19.5
Slow-roasted suckling lamb shoulder infused with fine herbs	28.5

Grilled Seasonal Vegetables 9.5 pp
min. for 2

All our dishes are crafted with ingredients that comply with the highest standards of quality and safety. We are certified accordingly.





Paella

Valencian paella - traditional paella with chicken, rabbit, and seasonal vegetables	14.5
Valencian paella with artichokes and snails	17.5
'Senyoret' style rice - seafood rice with peeled shellfish	19
Spanish rice infused with the intense flavour of 'carabineros' (scarlet prawns - large, deep-red prawns prized in Spanish cuisine for their intense, sweet flavour)	29.5
Rich, aromatic rice simmered with 'bogavante' (european blue lobster)	26
Seafood rice with king prawns, tender clams and fresh artichokes	21
Flavourful rice with tender 'Iberico' pork shoulder, asparagus and wild mushrooms	17.5
Slow-cooked rice with duck, mushrooms and artichokes	18.5
Spanish rice infused with cuttlefish ink for a rich, savoury flavour and striking colour	19
Seasonal vegetable rice delicately flavoured with wakame seaweed	15.5

Fideuà

Similar to paella but made with short fine pasta instead of rice

Fideuà del Senyoret - seafood dish with peeled shellfish	19
Duck, mushrooms and foie gras fideuà	19
Fideuà infused with cuttlefish ink and topped with Galician scampi	19.5

Melosos

Δ rich, creamy, risotto-style rice dish

Meloso de bogavante (european blue lobster)	26
Meloso del Senyoret (seafood dish with peeled shellfish)	19
Meloso de carabineros (scarlet prawns)	29.5
Truffle infused rabbit and wild mushroom meloso	19
Duck, mushroom, and artichoke meloso	18.5
'Iberico' pork shoulder, asparagus, and wild mushroom meloso	17.5
Seasonal vegetable meloso subtly flavored with wakame seaweed	15.5

RICES AND FIDEUÀS

MINIMUM 2 GUESTS

MAXIMUM - 2 RICE OR FIDEUÀ DISHES PER TABLE FOR TABLES OVER 8





Dessert

Salted caramel cheesecake	8.5
Chocolate brownie served warm, with crunchy caramelised walnuts and vanilla ice cream	8.5
Lemon meringue pistachio tart	9
'Coronel' - Refreshing lemon sorbet splashed with premium vodka	10
'Blanco y negro' - 'leche merengada' ice cream (cinnamon and lemon zest infused ice cream) layered with Italian meringue set atop a velvety coffee crème anglaise	10
Seasonal fruit selection	6.5
Artisan ice cream (various flavours)	6.5

