



HOTEL
TALASO ATLÁNTICO
★★★★
















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*Marine health,
Our dishes have Talaso soul,
we make sure the sea provides all it's properties in each bite.*



In open sea...

Blue lobster. 	M.P.
Traditional Galician style Queen scallops on sea bottom with mist. 	20€
Carpetshells in velouté of Albariño wine.	19€
"A Feira" Galician style octopus with salt flakes. 	19€
Razor clams from Galician estuaries griddled with garlic oil, lemon and basil.  	17€
Mussels from Galician estuary opened with bamboo steamer with citronella with algae tartar and wakame vinaigrette.  	11€
Scarlet shrimps carpaccio, monkfish and scallop with chlorophyll cream and pearls of extra virgin Arbequina olive oil.   	15€
Grilled calamar on lombardy cabbage and green beans in sea water with lime juice.   	19€
Seafood Barbecue. (Razor clams, variegated scallops, prawns and blue lobster) 	69€










Symbols

-  Coeliac  Healthy Taste  New food dish
 25 Approx. waiting time for rice dishes  Client's choice **M.P.** Market Price

Please, ask information about food allergies and intolerances

Marine Health

We sweeten our selves with...

Soup of jinger yoghurt with fruit concassé and mandarine sorbet.   	5€
Tepid chocolate and nuts brownie with Bourbon vanilla icecream. 	6€
Duet of white and brown chocolate, strawberry bubbles and green lemon sorbet.  	7€
French toast with brioche bread coated with cinnamon icecream. 	5€
Cheese mousse with passion fruit, berries and almond crumble.  	5€
Puff pastry millefeuille with apple, chiboust cream and lemon cream. 	5€

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Marine Health



To start with...

Cured Iberian ham from acorn-fed pigs with D.O. (Certificate of Origin), finely sliced with bread toasts with tomato.	28€
Nuts and Berries Salad with chia seeds on cherry sauce. C H	11€
Sirloin steak tartar of red meat on polar bread crackers with mustard icecream.	15€
Tuna tataki with wakame, soja mayonnaise and ponzu sauce salad. H	15€
Warm salad with prawns and avocado on mango and beetroot sauce. C H	16€
Egg from "Celtic chic" bred in freedom, at low temperatura, potatoe, Iberian bacon and truffle.	12€
Prawn and poultry Wok with season vegetables. C H	13€
Foie gras on green Apple sauce acidulated with raspberry sorbet.	15€

Pasta and rice dishes...

Fresh tagliatelle with basil and cherry tomatos, "Celtic egg" and mozzarella. 	13€
Fetuccine Nero di sepia with Albariño wine, clams and prawns.	16€
Mushroom risotto with grilled octopus and Ulloa cheese.  	16€
Creamy rice with scarlett shrimps and boletus.  	22€
Creamy rice with monkfish and prawns.   	22€
Soupy lobster rice.  	M.P.









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From the sea to the palate...

Monkfish fillet on Quinoa and peanut cuscús, coated in fennel cream.   	21€
Line-caught hake in fake sea lettuce skin on creamy rice with cockles and codium algae.  	19€
Portuguese style cod on griddled potatoes with red onion, black olives and turnip greens. 	22€
Red mullet cured with sea water and flame-smoked, with potato foam and vegetable pappardelle.  	19€

From the land to the table...

Veal shank cooked at low temperatura on mushroom and wild asparagus tortellini. 	16€
Ecological Celtic cock thigh "Galo Celta" slowly stewed in its crunchy skin.   	17€
Shoulder of Iberian pork on pak choi, baby carrots and celeriac cream.  	17€
Entrecôt of Magna Selectio Galician cow (400 gr.) with fondant potatoe and roasted vegetables.  	34€
Sirloin of red meat on mushroom ragout and tartufo hazelnut potatoe.	23€

Marine Health