















HOTEL
TALASO ATLÁNTICO



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



In The Open Sea...

Fried blue lobster from the Atlantic (kg)	 	M.P.
Grilled prawns from Huelva 200gr	  	23 €
Grooved carpet shell cooked in the frying pan with sarconia and codium	 	18 €
Grilled razor shells from the Galician Rías with basil leaves and garlic and vinegar oil	 	17 €
Mussels from our Rías opened with seawater steam and citronella, tartare of seaweed and wakame vinaigrette	 	11 €
Carpaccio of Dublin bay prawn with prawns from Huelva with sweet onion cream	  	17€
Tataki of red tuna with seawater in its marination, goma wakame salad, ponzu and soy mayonnaise	  	16€
Queen scallops to the Galician way over a seabed with mist		20 €
Crispy fried fish and seafood with sauces and emulsions		20€

Symbols




 Celiac  Healthy Taste  25' Waiting time M.P. Market Price



 New  Client's choice

Please, ask information about food allergies and intolerances



To start with...

Sliced Jamón Ibérico de Bellota D.O. (Acorn-fed Ham)
with its crystalline bread with tomato 28€


Our grilled vegetable garden with toasted onion cream,
sprouts and black olive powder    13€




Nut salad with fresh sliced mushrooms
and red berry vinaigrette   11€

Braised octopus over vegetable sauté, piquillo pepper smoothie
and gribiche sauce  19€

Fried egg of "pita celta" (native hen) over cuttlefish in its ink
and potato chips   12€

Warm salad of king shrimp with avocado and mango    16€

Gyozas of "Galo Celta" (native rooster) stewed
with grated radish over vegetable and veal juice  12€

Asian wok of vegetables, prawns and turkey
with sesame    13€














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Our pasta and rice...








Fresh tagliatelle à l'basil with cherry tomatoes, mozzarella and egg cooked at low-temperature	 	13€
Fideuá with large shrimps, grooved carpet shells, mushrooms and aioli	 	20€
Mushroom risotto with grilled octopus and Ulloa cheese	 	16€
Creamy rice of scarlet shrimp and boletus	 	22€
Braised squid rice with cockles, seaweed and lime cream	  	20€
Soupy rice of blue lobster from the Atlantic	 	M.P.

From the sea to the palate...






Steamed line-caught hake with its nape and virgin olive oil	  	19€
Cod loin at low temperature, in a light pil-pil of its juice, spinach, spring onion and boiled potatoes	  	20€
Line-caught sea bass suprême over green vegetables with quinoa and smooth pea cream	  	27€
Red mullet cured in seawater with its loins in two versions and its bone and head fried		21€

Ask our Maître about the fish of the day

From the land to the table...

Veal shank confit over pak choi bed, creamy pumpkin and shimeji mushroom pureé. 	16€
“Galo Celta” (native rooster) thigh cooked slowly in its juice with potatoes and carrots browned with butter  	17€
Preso ibérica (Iberian meat) over braised with tarragon vegetable confit with vegetable chips.  	17€
Veal sirloin steak “Gallega Suprema” over diced potatoes with a demi-glace of vegetables and marrow  	24€

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Something sweet...

Our cappuccino coffee with ice cream at the bottom  5€

Caramelized brioche French toast with
crème Anglaise and cinnamon ice cream  6€

Warm brownie of chocolate and walnuts with
Bourbon-vanilla ice cream  6€

Cheese cream with passion fruit, strawberries
and almond crumble  5€

Superfine millefeuille over marshmallow, carrot cream,
basil and red berries  7€

Tapioca, coconut cream and caipirinha apple   5€

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