




















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...


















|  |   |        |
|--|---|--------|
| King shrimp tartare on brioche bread with Caviar Amur Beluga of "Real Caviar"  |    | 14 €   |
| Warm Pacific oysters with ponzu and kimchi or raw (3 pieces)   |          | 12 €   |
| Steamed Galician cockles with yuzu oil and lime shavings (200gr)   |          | 15 €   |
| Galician razor shells with homemade spicy mayonnaise and coriander (250gr)   |     | 16 €   |
| Grooved carpet shell cooked in the frying pan with codium seaweed (250gr)  |    | 20€    |
| Galician black variegated scallops over a seabed with mist (10 pieces)   |   | 23€    |
| Grilled red prawns from Huelva with lime cream (220gr)   |    | 24 €   |
| "Real Caviar" Amur Beluga with brioche toast with butter<br><i>30gr packaging, ideal to go with any seafood or with just brioche toast</i> |    | 52 €   |
| Fried or grilled blue lobster from the Atlantic (kg)   |    | M.P. € |

## 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...

|  |   |   |   |      |
|--|---|---|---|------|
| Jamón Ibérico de Bellota D.O. (Acorn-fed Ham)<br>with toasted bread and grated tomato        |   |   |   | 28 € |
| Tataki of red tuna over goma wakame,<br>soy mayonnaise and wasabi emulsion                   |    |    |    | 16 € |
| Saam of salmon slightly spicy over<br>guacamole in lettuce hearts (3pieces)                  |    |    |    | 13 € |
| Warm salad of king shrimp with<br>mango and pickled vegetables                               |    |    |    | 14 € |
| Cherry salad, nuts, pesto and<br>goat cheese ice cream                                       |    |    |   | 11 € |
| Braised octopus over vegetable sauté,<br>piquillo pepper smoothie and tartar sauce           |   |   |    | 19€  |
| Cuttlefish in its ink with fried egg of<br>"Galo Celta" (native hen) and waffle cut fries    |  |   |  | 12 € |
| Gyozas of stewed "Galo Celta" (native rooster)<br>over its juice and aioli of toasted garlic |   |   |   | 12 € |
| Asian wok of vegetables, turkey<br>and prawns with sesame                                    |  |  |  | 13 € |

## Symbols














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## Our pasta and rice.....

|  |  |        |
|--|--|--------|
| Homemade Casarecce cooked with charcoal, smoked bacon, dates and Parmesan cheese |   | 12 €   |
| Homemade Orecchiette with pesto, cherry tomatoes, mozzarella and basil leaves    |   | 11€    |
| Fideuá with king shrimps, grooved carpet shells, mushrooms and aioli             |   | 19€    |
| Mushroom risotto with grilled octopus and Ulloa cheese                           |   | 16€    |
| Creamy rice of scarlet shrimp and boletus  |   | 23 €   |
| Dry rice with squids and cockles with lime cream                                 |   | 20 €   |
| Soupy rice of blue lobster from the Atlantic                                     |   | M.P. € |






Try our gluten-free fresh pasta

## From the sea to the palate...






|   |  |      |
|---|--|------|
| Steamed line-caught hake supreme with cockles in its juice and vegetables cooked al dente |    | 19 € |
| Red mullet loin cured in seawater over Asian rice and marinated carrots                   |     | 20€  |
| Grilled black monkfish over scallop cream and vegetable bundles                           |    | 26€  |
| Hake kokochas al pil-pil with toasted garlic, chilli pepper and crash hot potato          |    | 23€  |

Ask our Maître about our fish for today

## From the land to the table...

|  |   |      |
|--|---|------|
| Cannelloni of creamy veal shank over truffle juice and béchamel culinary foam                              |    | 15 € |
| “Poliño de Galo Celta”, boneless and lacquered native chicken with hasselback potatoes and tomato concasse |    | 14€  |
| Grilled Presa ibérica (Iberian pork meat) mash sweet potatoes, boletus and vegetable chips                 |   | 17€  |
| Galician Veal sirloin steak over sautéed wild asparagus, green garlic and diced potatoes                   |    | 24€  |







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# Something sweet...

|  |   |     |
|--|---|-----|
| Lemon-Lime-Basil   |   | 6 € |
| Caramel coated French toast of brioche dough in English custard and cinnamon ice cream |    | 6€  |
| Creamy baked cheese cake with red berry and cranberry cream                            |    | 6€  |
| Millefeuille stuffed with chiboust cream, caramel and almond                           |    | 6€  |
| Brownie of chocolate and walnuts with Bourbon-vanilla ice cream                        |    | 6€  |

Ask our Maître about our suggestions for today

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