



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

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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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