

Anduriña da Médica

STARTERS

Salpicón de pulpo 	10.50
<i>Octopus salad</i>	
Frita de pulpo 	11.50
<i>Fried octopus. Sautéed with chips, onion, garlic and pepper</i>	
Cachelos	6.00
<i>Boiled potatoes dressed with olive oil, salt and paprika</i>	
Gulas al ajillo 	12.00
<i>Baby eels with garlic sauce</i>	
Boquerones en vinagre 	11.50
<i>Marinated pickled anchovies</i>	
Rabas	11.50
<i>Breaded squid strips</i>	
Empanada gallega 	10.00
<i>Galician tuna patty</i>	
Callos a la gallega 	8.50
<i>Galician style tryfes. Boiled with chickpeas and mixes pork meat</i>	
Puntillitas 	11.00
<i>Small fried squids</i>	
Judías verdes salteadas con ajo y bacon	9.50
<i>Sautéed green beans with garlic & bacon</i>	

Ensaladas

Ensalada de tomate, cebolla y atún 	10.00
<i>Tomato, onion & tuna salad</i>	
Ensalada de garbanzos	9.50
<i>Chickpea Salad</i>	

Oreja a feira	7.50	13.00
<i>Pork ear "a feira". Cooked in galician-style and dressed with olive oil, salt and paprika</i>		
Pimientos de padrón	6.00	10.00
<i>Padrón peppers</i>		
Queso manchego en aceite 	8.00	14.00
<i>Manchego cheese in olive oil</i>		

Bravas

Patatas bravas	4.50	8.00
<i>Spicy potatoes</i>		
Patatas bravioli	4.50	8.00
<i>Spicy potatoes & alioli</i>		

Croquetas

Croquetas de jamón 	8.50	15.00
<i>Serrano ham croquettes</i>		
Croquetas de bacalao 	8.50	15.00
<i>Cod croquettes</i>		
Croquetas mixtas 	--	15.00
<i>Mixed croquettes Cod & Serrano ham</i>		

Pan y Alioli

Pan 	3.50
<i>Bread basket</i>	
Tarrina de alioli 	2.50
<i>Alioli pot</i>	

SEAFOOD

Mejillones al vapor 	17.00
<i>Steamed mussels</i>	
Mejillones a la marinera 	18.50
<i>Mussels sailor-style</i>	
Gambas fritas 	21.50
<i>Fried shrimps</i>	
Gambas al ajillo 	20.00
<i>Shrimps in garlic sauce</i>	
Gambas a la plancha 	23.50
<i>Grilled shrimps</i>	

Cigalas a la plancha 	25.00
<i>Grilled crayfish</i>	
Langostinos a la plancha 	20.00
<i>Grilled prawns</i>	
Zamburiñas a la plancha 	25.00
<i>Grilled variegated scallops</i>	
Navajas a la plancha 	23.00
<i>Grilled razor shells</i>	

Grilled seafood



32.00

(min 2 persons. Price per person)

Shrimps, crayfish, prawns, razor shells and shrimps in garlic sauce

FISH

Brochetas de rape y langostinos  24.50

Monkfish and prawns brochette

Rape a la plancha  26.50

Grilled monkfish

Bacalao a la gallega  25.50

Codfish galician style

Bacalao a la cazuela  28.00

Codfish to the casserole

Merluza a la gallega  26.00

Hake galician style

Merluza a la cazuela con gambas y

almejas  28.50

Hake in a casserole with prawns and clams

Sepia a la plancha con salsa de cilantro  19.00

Grilled Cuttlefish with Cilantro Sauce

Pulpo

½ Portion

Portion

Pulpo a feira  12.00

12.00

22.50

Boiled octopus, dressed with olive oil, salt and paprika.

Pulpo a feira con cachelos  --

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24.00

Boiled octopus, dressed with olive oil, salt and paprika with boiled potatoes

Pulpo a la brasa  --

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26.00

Grilled octopus

MEAT

Lomo con patatas 15.00

Pork loin with chips

Solomillo da Médica  21.50

Pork sirloin (boiled in onion sauce)

Lacón a la gallega  17.00

Sliced dried pork shoulder with olive oil and paprika

A la plancha

Churrasco de ternera a la plancha 22.50

Grilled crosscut short beef ribs

Entrecot con salsa de queso de Cabrales  29.00

Entrecôte beef with Cabrales cheese sauce

A la piedra

Churrasco a la piedra 24.00

Stone-grilled crosscut short beef ribs

Chuletón de ternera gallega 36.00

Stone-grilled bone-in ribeye steak from Galicia

Zorza

½ Portion

Portion

Zorza 10.00 17.50

Marinated minced pork infused with paprika and other spices, served with boiled potatoes

Zorza con queso de Cabrales  11.50 19.50

Marinated minced pork infused with Cabrales cheese, paprika and other spices, served with boiled potatoes

All prices in €. VAT included

ALLERGENS



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUTS



SOYA



DAIRY



NUTS



CELERY



MUSTARD



SESAME



MOLLUSC



LUPINS



SULPHITE