Libunca Menu

PAZO LIBUNCA
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APPETIZERS

Fried codfish, roasted vegetables and romescu

Spicy mussels pâté, passion fruit and yoghurt

Cured mackerel and tomato textures

Panipuri with San Simón cheese cream, caramelized onion, and soy-cured mackerel

STARTERS

Vichyssoise with pear chutney, smoked eel and coffee coulis

Scallop from the estuary with tomato and date tartar, pistachio green garlic and duck ham

Spider crab ravioli with fish broth, sriracha and vinaigrette flowers

Creamy rice with suckling pig ears and sautéed Norway lobsters

FISH

Grilled turbot with textures of Padrón, raspberry and truffle and parmesan vinaigrette

MEAT

Galician beef churrasco at low temperature with sweet potato cream and oyster sauce

DESSERTS

Pineapple, coconut and lime

From our orchard and garden

GRAND MENU
€85

GRASTRONOMIC MENU €55

- 2 Appetizers
- 2 Starters
- Fish and Meat
- Desserts

EXECUTIVE MENU €35

- 2 Starters
- Fish or Meat (your choice)
- Desserts

We have gluten-free and lactose-free **alternatives**, upon prior request.

Fish · Eggs · Crabfish · Gluten · Shellfish · Peanuts · Dairy · Nuts · Celery · Mustard · Lupins · Sesame · Soy · sulfur dioxide and sulphites

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Drinks are charged separately

Taxes are included