

Starters

Iberian ham from the Designation of Origen “Dehesa de Extremadura”

Scrambled eggs with turnip tops, mushrooms and prawns

Prawns cooked in garlic

Seafood “croquetas”

Homemade meat “croquetas”

Galician style octopus

Grilled octopus with stir-fried rice

“Callos” (tripe, sausage and chickpea stew) (Sundays and bank holidays only)

Fried local coastal squid

“Piquillo” peppers stuffed with cod

Mature Beef Carpaccio with Parmesan cheese

Our special style clams in a *marinera* sauce

Casa Celia’s Seafood Salad

Grilled variegated scallops

Grilled vegetables

Fish

Monkfish & prawn brochette

Fish and seafood grill (min. 2 people)

Seafood grill

Traditional Casa Celia “Caldeirada” (seafood Stew) (min. 2 people)

Icelandic cod fillet

Hake on a skewer

Wild sole

Black monkfish from the local coast

Galician turbot

Galician John Dory

Wild sea bass baked in salt (min. 2 people)

Soups & Salads

Galician style broth with broad beans, turnip tops and potatoes

Seafood soup

Noodle soup

Mixed salad

Fresh salad created around Bonito sourced from the nearby Burela (Lugo) coast

Partridge salad

Rice dishes

(minimum 2 people)

Paella with seafood, chicken and vegetables

Spanish ‘Arroz’ (rice) with lobster prepared in a paella pan

Spanish ‘Arroz’ (rice) and seafood in broth

Spanish ‘Arroz’ (rice) with vegetables prepared in a paella pan

Meat

Home-style roast beef

Veal sirloin

Mature Beef sirloin

Veal Rib eye on the bone (by weight)

Mature beef Rib eye on the bone

Fillet steak (veal or mature beef)

Castilian suckling lamb cutlets

Galician Veal Rump Steak “Croca” Beef Milanese

Chicken Milanese

Traditional “Aforcado”, a local style hanging beef and veal skewer served with rice (min 2 pers)

Fish can be cooked: grilled, baked or in the Galician style with an onion and paprika sauce.

Casserole and seafood dishes carry a 2€ supplement.

Sauces to accompany the meats as follows: mushroom, roquefort or green pepper.

All our meats are served with roast vegetables and french fries.

Desserts

Crispy pastry tubes filled with cream or nougat ice cream

Cheese served with quince jelly

Flambéed crepes with a sweet centre

Egg flan

Cheese flan