

Entrantes

Jamón ibérico de la Dehesa de Extremadura

Revuelto de grelos*, setas* y gambas

Salpicón Casa Celia

Croquetas de marisco

Croquetas caseras

Pulpo a la gallega

Pulpo a la plancha con arroces salteados

Callos (domingos y festivos)

Calamares de la costa fritos

Pimientos del Piquillo rellenos de bacalao

Carpaccio de vacuno mayor con queso Parmesano

Almejas a la marinera al estilo de la casa

Parrillada de verduras*

Mariscos

Gambas al ajillo	Zamburiñas del Pacífico
Cigala del día (kg)	Percebe
Cigala del Gran Sol	Nécora
Navajas (ración)	Centolla

Pescados

Brocheta de rape & langostinos

Parrillada de pescado y marisco (mín 2 pers)

Parrillada de marisco

Caldeirada tradicional Casa Celia (mín 2 pers)
(contiene 6 trozos de pescado)

Lomo de bacalao de Islandia

Merluza de pincho

Lenguado salvaje

Rape negro de nuestras costas

Rodaballo gallego

San Martiño gallego

Lubina salvaje a la sal o a la espalda
(mín 2 personas)

Los pescados se pueden elaborar: plancha, horno y gallega. Cazuela y mariscado 2€ de suplemento.

Salsas para acompañar las carnes: setas, roquefort o pimienta verde.

Todas nuestras carnes van acompañadas de verduras asadas y patatas fritas.

*Todas nuestras verduras provienen de cultivo ecológico de la Reserva da Biosfera.

Sopas & Ensaladas

Caldo gallego

Sopa de marisco

Sopa de fideos

Ensalada mixta*

Ensalada de bonito de Burela

Ensalada de perdiz

Arroces

(mínimo 2 personas)

Paella de mar y tierra

Arroz con bogavante

Arroz caldoso mariscado

Arroz con verduras*

Carnes

Carne asada al estilo tradicional

Entrecot de ternera

Entrecot de vacuno mayor

Chuletón de ternera (al peso)

Chuletón de vacuno mayor

Solomillo (de vacuno mayor)

Chuletillas de cordero lechal castellano

Croca de ternera gallega

Milanesa de ternera

Milanesa de pollo

Aforcado (mín 2 pers)

Postres

Cañitas rellenas de crema o helado de turrón

Queso con membrillo

Filloas rellenas flambeadas

Flan de huevo

Flan de queso

Tarta de queso con salsa de frutos rojos

Milhojas

Tarta de chocolate de la abuela

Coulant

Tiramisú

Natillas con helado

Starters

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

Scrambled eggs with turnip tops, mushrooms and prawns

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

Grilled vegetables

Seafood

Prawns cooked in garlic

Casa Celia’s Seafood Salad

Crayfish of the day (kg)

Crayfish from the Gran Sol

Razor clams (portion)

Barnacle

Crab

Fish

Monkfish & prawn brochette

Fish and seafood grill (min. 2 people, contains 6 fish pieces)

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

Sirloin Milanese

Chicken Milanese

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

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

Cheesecake with red fruit jam

Milhojas

Cheesecake with red fruit sauce

Grandma's chocolate cake

Coulant

Tiramisu

Custard with ice cream