

Punta Vendaval
Restaurante

STARTERS

HAND CUT IBERIAN ACORN-FED HAM 25€



LOUXO-STYLE SEAFOOD COCKTAIL 18€



OCTOPUS WITH PANKO CRUNCH ON CREAMY 23€

SWEET POTATO AND SEA AND BLACK GARLIC AIOLI"



OVEN-BAKED GALICIAN SCALLOPS (2 SCALLOPS) 19€



GRILLED RAZOR SHELLS WITH EVOO 17€



CLAMS IN MARINE STYLE SAUCE 25€



WARM VEGETABLE SALAD WITH SQUID SPAGHETTI 17€

AND SCALLOPS WITH CITRUS DRESSING



FISH AND SEAFOOD SOUP 13€



 **SEASONAL VEGETABLE CREAM SOUP** 14€

WITH CRISPY LEEK

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

FLAVOURS OF THE SEA: RICES AND NOODLES

RICE WITH BLUE LOBSTER 35€

MINIMUM 2 PEOPLE / PRICE PER PERSON



NOODLES WITH CLAMS 25€

MINIMUM 2 PEOPLE / PRICE PER PERSON



  **SPRING RISOTTO WITH VEGETABLES** 20€

AND MIXED MUSHROOMS



OUR PLATTERS

MINIMUM 2 PEOPLE / PRICE PER PERSON

FISH AND SEAFOOD PLATTER 54€



SEAFOOD PLATTER 65€



THE PLATTERS INCLUDE:

**SELECTION OF HOME-MADE DESSERTS,
WHITE ALBARIÑO D.O. RÍAS BAIXAS WINE AND COFFEE**

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

FISHES

MONKFISH MEDALLIONS IN GREEN SAUCE  26€
WITH COCKLES AND ORGANIC SEAWEED



TRADITIONAL STYLE WILD TURBOT 28€



**ASK ABOUT OUR RICE
AND FISH DISHES OF THE DAY**

MEAT DISHES

GALICIAN BEEF SIRLOIN 28€
WITH FOIE AND A PORT SAUCE 



STEWED IBERIAN PORK CHEEKS WITH MENCÍA WINE, 22€
SERVED WITH AROMATIC RICE AND BABY CARROTS



BABY LAMB CHOPS WITH COUNTRY-STYLE POTATOES 24€

BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

CHILDREN'S MENU

CHILDREN UP TO 12 YEARS OLD

CHICKEN SOUP WITH NOODLES

7€



SPAGHETTI:

WITH A CHOICE OF SAUCE: TOMATO, BOLOGNESE, CARBONARA

12€



BREADED CHICKEN ESCALOPE WITH CHIPS

12€



FRIED PANKO-BREADED HAKE STICKS

13€



CHEESEBURGER SERVED WITH CHIPS

11€



BREAD SERVICE 2,00€ / PRICES VAT INCLUDE

OUR SIGNATURE DESSERTS

DISCOVER OUR HOMEMADE DESSERTS

CREAMY ARZÚA CHEESE CAKE WITH STRAWBERRY SORBET 7€



CARAMELIZED CREAM MILLE-FEUILLE 7€

WITH MANGO SORBET



CREAM FILLED "CAÑITAS DO CARBALLIÑO"



LEMON INDULGENCE IN FOUR TEXTURES 6€

WITH FRESH MINT



WHITE CHOCOLATE AND PISTACHIO 7€

COULANT WITH MANDARIN SORBET



VEGETARIAN VANILLA SPONGE CAKE 6€

















CHOCOLATE AND WALNUT SPONGE CAKE 7€

WITH VANILLA ICE CREAM



PRICES VAT INCLUDE

ALLERGENS

- | | |
|---|---|
|  CRUSTACEANS |  NUTS |
|  GLUTEN |  DAIRY |
|  EGG |  MOLLUSCS |
|  FISH |  PEANUTS |
|  SOYA |  SULPHITES |
|  SESAME |  CELERY |
|  LUPIN |  MUSTARD |





Galician Quality Certification

DOP GEOGRAPHICAL INDICATIONS

-  GALICIAN BEEF (PGI)
-  CHEESE ARZÚA-ULLOA
-  CRAEGA (GALICIAN BOARD OF ECOLOGIC AGRICULTURE)



-  VEGETARIAN
-  VEGAN



EUROSTARS
LOUXO TALASO
★★★★

📞 986 730 200

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