

LUME

“Slow food a Lume de Carozo”
Do mercado e a nosa horta ata a mesa
From the farmers market to the plate by Lucía Freitas

DAS NOSAS RIAS (From our Rias)

Mexillóns rabiosos XO/ Spice mussels XO	15,00€
Berberechos ó allo / Garlic cockles	18,50€
Fabas de Lourenzá con curri negro / Lourenzá beans with black curry	19,50€
Percebes á grella / Grilled barnacles	22,00€
Volandeiras o pil-pil / Baby Scallops in pil-pil	16,00€

PARA COMENZAR (Starters)

O Caldo do Camiño / The road soup	6,50€
Salpicón acevichado / Salpicón acevichado	19,00€
Allo porro, piñons, xema e queixo Galmesán / Leek, pine nuts, egg yolk and Galmesán cheese	14,00€
Cogumelos á grella e pil-pil de panceta / Grilled mushrooms with pork belly pil-pil sauce	19,00€
Nachos Galician style / Galician style nachos with chorizo	17,70€
Berenxena lacada e molho de iogurt / Lacquered eggplant and yogurt sauce	13,50€
Torrezno de porco celta, aguachile e fiuncho/ Pork belly of Celtic pig, aguachile, and fennel	15,50€

PRINCIPAIS (Main courses)

Peixe do día en caldeirada / Catch of the day in caldeirada	23,00€
O noso porco landrán / Iberian pork braised and roasted <small>(a baixa temperatura e rematado ás brasas) / low-temperature cooked and finished over embers</small>	
Costela 500 gr. / Rib 17.5 oz.	19,00€
Lombo alto / Pork loin	20,00€

AS NOSAS BURGERS

Japan burger (3er BEST IN SPAIN)	19,00€
Carne de buey real de Casa Amado © sin aditivos ni conservantes / Ox meat Real Buey Casa Amado © no additives or preservatives	18,00€
Smash doble Ibérica / Double Iberian smash	
Dispoñibles con pan de celiaco Available with celiac bread +1,20€	8,00€

MENÚ LUME

Deixate levar pola proposta de nosa chef
Let yourself be carried away by our chef's proposal

6 tempos / 6 dishes

48,00€ (IVA incl.)

