

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€
Ostra á brasa con meunière afumada / Grilled oyster with smoked meunière	5,50€
Marisco del día / Seafood of the day	SM

PARA COMENZAR (Starters)

O Caldo do Camiño / The road soup	6,50€
Allo porro, piñons, xema e queixo Galmesán / Leek, pine nuts, egg yolk and Galmesán cheese	14,00€
Nachos Galician style / Galician style nachos with chorizo	17,70€
Berenxena lacada e molho de iogurt / Lacquered eggplant and yogurt sauce	13,50€
Cogollos á brasa con pesto e framboesas / Grilled lettuce hearts with pesto and raspberries	14,90€

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 (a baixa temperatura e rematado ás brasas) / low-temperature cooked and finished over embers	

Lombo alto / Pork loin	20,00€
Presa / Iberian dam	25,00€

AS NOSAS BURGERS

Japan burger (3er BEST IN SPAIN) Carne de buey real de Casa Amado © sin aditivos ni conservantes / Ox meat Real Buey Casa Amado © no additives or preservatives	19,00€
Smash doble Ibérica / Double Iberian smash	18,00€

Disponíbles con pan de celíaco
Available with celiac bread +1,20€

MENÚ LUME

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

6 tempos / **6 courses**

48,00€ (IVA incl.)

