

Desde 1884



Since 1884

FISH

Half Portion

Full Portion

Red tuna tartar	
Grilled red tuna fillet.....	
Hake: Galician style / battered / grilled.....	
Bilbao style hake nape.....	
"Café Varela" sole, Bilbao style (2 people)	p.p.:
Roasted "Café Varela" sole, pil-pil style (2 people).....	p.p.:
Grilled seabass.....	
Grilled monkfish or Galician style monkfish	25,00€. ...
Pil-pil style cod with peas / with tomato/ grilled.....	

MEAT

Breaded turkey breast "Café Varela".....	
Breaded turkey breast with carbonara sauce.....	
Grilled baby lamb ribs.....	
Grilled Galician veal steak.....	
Breaded beef steak with vegetables.....	
Grilled Galician veal entrecote.....	
Galician blond beef rib-eye steak veal (2 people).....	p.p.:
Beef sirloin Galician veal.....	
Diced beef sirloin.....	

PASTA AND RICE

Seafood Paella (2 people).....	p.p.:
Mellow rice with monkfish, prawn, mussels, squid	p.p.:
Spaghetti with Bolognese sauce	

DESSERT

Caramelized "torrija" (bread soaked in milk and fried in batter) with ice cream.....	
Cheesecake	
Assorted ice cream	
Apple pie with vanilla ice cream	
Lemon sorbet.....	
Galician crepe with vanilla ice cream.....	
Tiramisu	
Belgian chocolate coulant with vanilla ice cream.....	
Rice pudding.....	
Strawberries with cream	
Cheese with quince.....	
Homemade custard	

(10% V.A.T. included)

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SALADS AND COLD STARTERS

Half Portion

Full Portion

Russian salad	
Warm crispy prawn salad.....	
"Café Varela" salad	
Pink tomato salad with virgin oil and salt.....	
"Gran Reserva" Ham from Jabugo "5 JOTAS" (knife cut)€	
Premium cured beef.....	
Duck pâté with raspberry	
Prawns salad with avocado	
Toasted bread with tomato.....	
Bread and crackers.....	
Galician cheese.....	
Smoked salmon.....	
Seasoned avocado with natural tomato jam.....	
Santoña's artisan anchovies	U.:
Galician cheese with anchovies	

GRILLED VEGETABLES

Grilled artichokes	U.
Artichokes with clams.....	.
"Pil-pil" style roasted peppers.....	

HOT STARTERS

Typical "Betanzos" omelette with potatoes.....	
Breaded squid	
Homemade seafood croquettes	
Grilled / Galician-style octopus.....	
Fried "Padron" peppers.....	
Broken eggs with potatoes and ham	
Grilled rice black pudding.....	U.:
Grilled rice black pudding with fried eggs	
Anchovies "bilbaina style"	

SEAFOOD

Grilled scallop	
Cooked white prawn from Huelva / grilled	
Grilled clams with garlic and olive oil	
Garlic prawn	

SOUPS

Galician style vegetable soup.....	
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"Fishery products served raw or slightly cooked have undergone the treatment required by anisakiasis prevention regulations.

Information on food allergens is available upon request. Please contact our personnel."

(10% V.A.T. included)