

WINES VINOS

SPARKLING WINES

ESPUMOSOS

CASTILLO DE PERELADA Brut Nature	13,00€
BRUT BARROCO	14,00€
RIMARTS 18	16,00€

WHITE WINES

BLANCOS

D.O. RIAS BAIXAS

VIONTA	16,00€
EIDO DA FONTE	16,00€
TERRAS GAUDA	18,00€
AREAS DE PEDRANEIRA	16,00€

D.O. RIBEIRO

CARLOS VIÑANUEVA	15,00€
VIÑA COSTEIRA	14,00€
TERRAS DON MONXES	16,00€
CASAL DE ARMAN	18,00€

D.O.C. MOSCATO

GOLD PLATINO	12,00€
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D.O. MONTERREI

FINCA OS COBATOS	15,00€
LADAIRO Colección de la Familia	18,00€

D.O. VALDEORRAS

CONCELLOS	16,00€
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D.O. RUEDA

CUATRO RAYAS 4R 4U	12,00€
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D.O. SOMONTANO

ENATE 2,3,4	14,00€
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VINOS WITHOUT D.O.

BIG JUG (Jarra Grande)	7,50€
MEDIUM JUG (Jarra Mediana)	5,00€
SMALL JUG (Jarra PEQUEÑA)	3,00€
COSECHERO ALBARIÑO	9,00€

ROSÉ WINES

ROSADOS

D.O. NAVARRA

PALACIO DE SADA	12,00€
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D.O. LEÓN

VALJUNCO PRIETO PICUDO	12,00€
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D.O. SOMONTANO

ENATE ROSADO	14,00€
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RED WINES

TINTOS

D.O. RIAS BAIXAS

TRAS DA CASA LARGA	20,00€
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D.O. VALDEORRAS

GABA DO XIL	17,00€
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D.O. RIBERA SACRA

LA LAMA	21,00€
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D.O. MONTERREY

ALANDA TINTO	20,00€
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D.O.C. RIOJA

CONDE REAL AGRADO Young (Joven)	9,00€
CONDE REAL AGRADO Crianza	13,00€
CONDE REAL AGRADO Reserva	16,00€
MONTESA	18,00€
MUGA Crianza	22,00€
LINDES DE REMELLURI	20,00€
SOLAR VIEJO Reserva	16,00€

D.O. BIERZO

4 PASOS	13,00€
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D.O. RIBERA DEL DUERO

CELESTE Roble Crianza	14,00€
LAMBUENA Roble Crianza	14,00€
LAMBUENA Crianza	19,00€
ANTIDOTO Crianza	18,00€

A feira do PULPO

MENU



English

RECOMMENDATIONS

RECOMENDACIONES	HALF PORTION	PORTION
Grilled Octopus Pulpo a la Chapa	14,00€	22,00€
Grilled Scallops Zamburiñas a la Plancha	11,00€	18,00€
Selection of Crispy Prawns Surtido de Crujiente de Langostino	11,00€	16,00€
Warm Goat Cheese Salad Ensalada Templada de Queso de Cabra	11,00€	16,00€
Warm Prawn Skewer Salad Ensalada Templada de Brocheta de Gambas	11,00€	16,00€

TO BE ORDERED IN ADVANCE

POR ENCARGO

Octopus and Seafood Stew (minimum 2 people)	32,00€/PORTION
Pulpo Amariscado	32,00€/PORTION

COLD STARTERS

ENTRADAS FRÍAS

HALF PORTION	PORTION
Iberian Ham Jamón Ibérico	10,00€ ... 18,00€
Selection of Cold Meats Tabla de embutidos	10,00€ .. 17,00€
Scorpion Fish Pâté Pastel de Cabracho	7,00€ 11,00€

HOT STARTERS

ENTRADAS CALIENTES

Grilled Langoustines Langostinos Plancha	12,00€
Garlic Shrimps Gambón al Ajillo	13,00€
Stuffed Asparagus Espárragos Rellenos	5€/u.
Grilled Provolone Cheese Queso Provolone a la Plancha	8,00€

SPECIAL DISHES

PLATOS ESPECIALES

Clams Marnière Almejas a la Marinera	16,00€
Cod And Leek Omelette Tortilla de Bacalao y Puerros	13,00€
Grilled Iberico Pork Feather Loin Pluma Ibérica	20,00€
Galician Beef Chop Chuleta de Vaca Gallega	30,00€
Sliced Beef Entrecote Entrecot de Buey Troceado	23,00€
Baby (Gijón) Squid Cooked in their Ink Calamares de Potera (de Gijón) en su Tinta	25,00€

GALICIAN COOKING

COCINA GALLEGA

HALF PORTION	PORTION
Octopus Pulpo	14,00€ 20,00€
Gammon Lacón	7,00€ 12,00€
Boiled Galician Potatoes with Olive Oil and Paprika Cachelos	3,20€ 5,00€
Pig's Ear Oreja	7,00€ 12,00€
Pig's Snout Morro	7,00€ 12,00€
Chunks of Marinated Pork Loin Raxo	7,00€ 12,00€
Fried Padron Peppers Pimientos del Padrón	4,00€ 6,00€

DISHES TO SHARE

RACIONES

HALF PORTION	PORTION
Baby Cuttlefish Chopitos	7,00€ .. 12,00€
Croquettes (12 u.) Croquetas	6,00€ .. 12,00€
Squid Calamares	11,00€
Potatoes with Ali-Oli Sauce Patatas Ali-Oli	5,00€
Spicy Potatoes Patatas Bravas	5,00€
Fried Peppers Pimientos Fritos	4,00€ 6,00€
Fried Fresh Squid Calamares Frescos Fritos	10,00€ 17,50€

SALADS

ENSALADAS

HALF PORTION	PORTION
Salad Lettuce, Tomato, Onion Ensalada (Lechuga, tomate, cebolla)	4,00€ 6,00€
Mixed Salad Ensalada Mixta	6,00€ 9,00€
House Salad Lettuce, Tomato, Onion, Marie Rose Sauce, Gammon and Cheese. Ensalada de la Casa (Lechuga, tomate, cebolla, salsa rosa, lacón, queso de tetilla)	6,00€ .. 10,00€
Warm Prawn Skewer Salad Ensalada Templada de Brocheta de Langostino	11,00€..... 16,00€
Warm Goat Cheese Salad Ensalada Templada de Queso de Cabra	1,00€ 16,00€

OTHER SPECIALITIES

OTRAS ESPECIALIDADES

HALF PORTION	PORTION
Homemade Tripe Callos Caseros	6,00€ 12,00€
Pork Cheeks Carrilleras de Cerdo	6,00€ ... 12,00€
Pork Sirloin Flambéed with Cream, Mushrooms and Black Pepper Solomillo de Cerdo Flambeado con Nata, Champiñones y Pimienta Negra	15,00€
Grilled Pork Tenderloin Solomillo de Cerdo a la Plancha	15,00€
Garlic Pork Tenderloin Solomillo de Cerdo al Ajillo	15,00€

A'FEIRA RICES

ARROCES A'FEIRA

Rice with Octopus (minimum 2 people) Arroz con Pulpo	20,00€/PORTION
Rice with Clams (minimum 2 people) Arroz con Almejas	20,00€/PORTION
Black Rice with Baby Squid (minimum 2 people) Arroz Negro con Calamar de Potera	20,00€/PORTION

HOMEMADE DESSERTS

REPOSTERÍA CASERA

Tiramisú Tiramisú	5,00€
Chocolate Cream with Hazelnut and Walnut Praline Tarta Lorena	5,00€
Cream Cheese Cream Caramel Flan de Queso	5,00€
Ground hazelnuts and cream Tarta Gijonesa	5,00€
Rice Pudding Arroz con Leche	5,00€
Whisky Ice Cream Tarta Helada la Whisky	5,00€
Blackcurrant Cheesecake Tarta de Queso con Arándanos	5,00€

(Other desserts can be made to order) (Otros postres por encargo)

CHEESES

QUESOS

HALF PORTION	PORTION
Manchego Cheese Queso Manchego	4,50€..... 9,00€
Galician Cheese Queso Gallego	4,50€ 9,00€
Cheese and Quince Jelly Queso con Dulce	4,50€ 9,00€
1/4 Cheese and Quince Jelly Queso con Dulce	3,00€
Blue Cheese of Tineo Queso Azul de Tineo	4,50€ 9,00€

MENÚ 19€

1º Scorpion Fish Pâté	Pastel de Cabracho
Grilled Provolone Cheese	Provolone a la Plancha
Beef Tripe	Callos de Ternera
2º Fried Squid or Fried Baby Cuttlefish	Calamares Fritos
Gammon and Boiled Galician Potatoes with Olive Oil and Paprika	ó Chopitos Fritos
Pork Cheeks	Lacón con Cachelos
HOMEMADE DESSERT	POSTRE CASERO
Cream Cheese Cream Caramel	Flan de Queso
House Wine and Bread	Vino de la Casa y Pan

THIS RESTAURANT MAKES PRODUCTS THAT MAY CONTAIN TRACES OF GLUTEN, CRUSTACEANS AND MOLLUSCS, FISH, EGGS, PEANUTS, SOYA, MILK, NUTS WHIT SHELLS, CELERY, MUSTARD AND SESAME.

ADAPTABLE DISHES FOOD ALLERGIES AND INTOLERANCES DINER



Menu

30€ PER PERSON

SPECIAL SET MENUS MINIMUM 2 PEOPLE

32€ PER PERSON

TO BE ORDERED IN ADVANCE

GRILLED SCALLOPS Zamburiñas a la Plancha	IBERICO HAM Jamón Ibérico
CRISPY LANGOUSTINES Crujientes de Langostino	WARM PRAWN SKEWER SALAD Ensalada de Brochetas de Gambas
RICE WITH OCTOPUS Arroz con Pulpo	OCTOPUS AND SEAFOOD STEW Pulpo Amariscado
Dessert, Bread, Water White Solbeira D.O. Ribeiro Wine or Red Real Agrado D.O. Rioja Wine	Dessert, Bread, Water Viña Costeira D.O. Ribeiro Wine or Cava Brut Nature Castillo de Perelada
Postre, pan y agua Vino Blanco Solbeira D.O. Ribeiro o Vino Tinto Real Agrado D.O. Rioja	Postre, pan y agua Vino Viña Costeira D.O. Ribeiro o Cava Brut Nature Castillo de Perelada

Gourmet Menu

Galician Menu

PICA-PICA

28€ PER PERSON

29€ PER PERSON

20€ PER PERSON

WARM GOAT CHEESE SALAD Ensalada Templada de Queso de Cabra	OCTOPUS Pulpo	SCORPION FISH PÂTE Pastel de Cabracho
OR PRAWN SKEWER SALAD Ensalada de Brocheta de Gambas	GAMMON Lacón	CROQUETTES Croquetas
GRILLED OCTOPUS Pulpo a la Chapa	GALICIAN POTATOES Cachelos	BABY CUTTLEFISH Chopitos
FRIED PADRON PEPPERS Pimientos del Padrón	MARINATED PORK RAXO Raxos	SPICY POTATOES Patatas Bravas
IBERICO PORK FEATHER LOIN Pluma Ibérica	PADRON PEPPERS Pimientos del Padrón	GARLIC POTATOES Patatas Ali-Oli
ASSORTED HOMEMADE DESSERTS Surtido de Postres Caseros	BABY CUTTLEFISH Chopitos	GRILLED PROVOLONE Provolone a la Plancha
BREAD. 28€ PER PERSON MINIMUM 4 PEOPLE DRINKS NOT INCLUDED	GALICIAN CHEESE AND QUINCE JELLY Queso Gallego con Dulce	ASSORTED HOMEMADE DESSERTS Surtido de Postres Caseros
	RIBEIRO WINE, BREAD, WATER, 29€ PER PERSON MINIMUM 6 PEOPLE	RIBEIRO WINE, BREAD, WATER, 20€ PER PERSON MINIMUM 6 PEOPLE

Menu

30€ PER PERSON

GRILLED BEEF CHOP

MINIMUM 2 PEOPLE

CHULETA DE VACA

SCORPION FISH PÂTE	PASTEL DE CABRACHO
COD AND LEEK OMELETTE	TORTILLA DE BACALAO Y PUERROS
GALICIAN BEEF CHOP	CHULETA DE VACA GALLEGA
SELECTION OF CHEESES	TABLA DE QUESOS

WINES BODEGA

Real Agrado Crianza or Ribeiro D.O.

TAX INCLUDED

A feira do Pulpo



www.afeiradopulpo.es

C/Dr. Aquilino Hurlé, 20 - GIJÓN - Tfno. 984 293 657

WE PREPARE FOOD TO TAKE AWAY