



# *a noíesa*

CASA DE COMIDAS

## *Plate of cold cuts and Galician cheeses*

Butcher's cold meats  
platter "typical Galician" 11,50

Smoked ham, spicy Spanish sausage,  
pressed ear and chicharrónes

Galician cheese board 13,50

Arzúa Ulloa, San Simón da Costa, nuts and raisins  
Marigold cured cheese and Requeson das Neves

Mixed Platter 12,50

Smoked ham, spicy Spanish sausage, nuts and raisins,  
Arzúa Ulloa cheese and Marigold cured cheese

## *From the green garden and beyond*

Tomato salad "blue tomato  
of Santiago" with fresh spring onion 10,90

Tomato salad "blue tomato  
of Santiago" with Burela tuna fish 14,90

Salad "A Noíesa" 12,20

Fresh lettuce, tomato, egg, smoked ham,  
Arzúa Ulloa cheese, walnuts and mustard vinaigrette

Spanish salad with prawn tails 9,80

Crispy artichokes with Iberian ham 16,50

## *Our hot Galician toasts*

Roasted beef toast with  
crispy & caramelized onion  
and piquillo peppers 13,50

Galician smoked ham toast  
grilled with "Tetilla" cheese 11,00

Iberian ham toast with fried egg 12,50

Anchovy & marinated  
sardines toast XXL 12,50

Grilled octopus toast  
with St. Simon cream cheese 13,50

## *"Quentiñas" Warm Pans & Platters*

Savory house pies "empanada"  
Ask which one we baked today 7,50

Homemade croquettes  
Iberian ham or fresh squid 9,80

Sauteed vegetables with poached  
soft egg and truffle sauce 12,50

Eggplant crisps with Galician honey 11,50

Fritters of smoked ham  
with turnip greens 9,80



Food menu  
online

Proxecto financiado pola Xunta de Galicia. Consellería de Cultura. Turismo de Galicia. Axencia Turismo de Galicia

 XUNTA  
DE GALICIA

 galicia

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## The master of the house

Galician style octopus "a feira"	16,90
1/2 grilled octopus over "A Noíesa" potatoes and garlic sauce	22,50

## With spoon

Seafood cream with mussels and croutons	9,20
Stewed "Lourenza" beans with octopus and clams	19,90
Stewed "Lourenza" beans with pork cheek and boletus Edulis	16,90

## Our rice dishes

Price for 2 people

Blue lobster brothy rice	56,00
Price for 2 people	
The Young Gentleman's Rice - Mel Gibson's (4/8/2019)	43,00
Slug clams, scallops, squid, prawns, and mussels	
Price for 2 people	
Black noodles with cuttlefish from the Galician estuary and aioli sauce	41,00
Price for 2 people	
Tender vegetables rice	37,00
Beans, carrots, peppers, wild asparagus and artichokes	
Price for 2 people	

## The Golden Eggs

Eggs from "Pazo de Vilane's" free range hens

Betanzos style omelette	8,50
Omelette with Galician style octopus "a feira"	11,90
Carmela's eggs	12,50
Iberian ham, fried eggs, and potatoes	

Bread: 1.00€

## From the sea to the kitchen

Steamed Galician estuary mussels	10,50
Floured and fried baby-squids	12,90
Cambados scallop (1 unit)	8,00
Grilled scallops	15,50
Cod fillet with bakery potatoes, fresh vegetables and seafood sauce	22,50

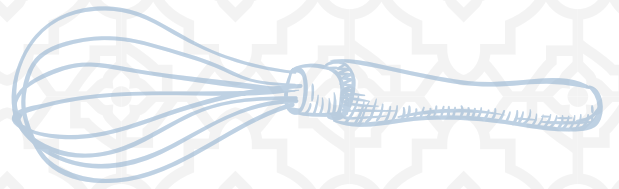
\*\*Ask for the fresh fish from the market\*\*

## Meats "a noíesa"

Traditional-style roast beef	18,50
Premium beef tenderloin (200gr) with sauteed vegetables and potatoes	24,50
Premium beef sirloin (300gr) with sauteed vegetables and potatoes	26,50
Chicken Milanese	9,50
Marinated & fried Galician pork with potatoes	12,50
Grilled Iberian tenderloin with sauteed vegetables and potatoes	14,20

## A sweet finish...

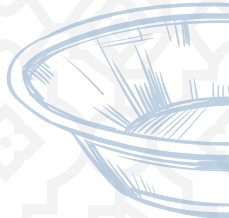
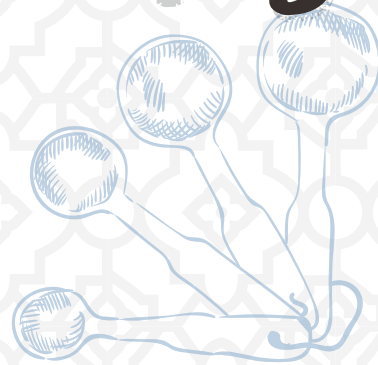
Check out our menu of sweet homemade "Versos"	4,00
Fresh seasonal fruit	3,60
Santiago's Cake	4,50
Cheese with quince jelly	4,80
Flambéed crepe, filled with pastry cream, and with yogurt ice cream	6,50
Artisan ice cream "Bico de Xeado"	4,00
French toast with Mencía wine and icecream yogurt	6,50
Cheesecake	6,50



# a noíesa

## Coffee & Tea

Black coffee	1,40
White coffee	1,40
Decaf coffee	1,40
Decaf coffee packed	1,40
Green Tea, camomile tea, linden tea	1,40



## Drinks

	Small	Glass	Bock
Draft Mahou 5E	1,70	2,40	3,70
Draft l Radler	1,70	2,40	3,70
Draft l Maestra	1,80	2,70	4,10
Beer Mahou 33 cl			2,40
Beer Mahou 0'0 tostada 33 cl			2,40
Beer Mahou sin gluten 33 cl			2,40
Beer Alhambra especial 33 cl			2,60
Soft drinks			2,40
Coca-cola, Fanta, Aquarius, Nestea			
Soft drinks			2,20
Juice, tónico water, 7up, mosto			
Still water "KMO" 500 ml			1,90
Sparkling water 330 ml			1,70







# Cellar

## WHITE WINES

### Present year

	GLASS	BOTTLE
Ribeiro cosechero blanco	2,20	11,50

### D.O. Rías Baixas

Paco & Lola Nº12	2,90	16,40
Condes de Albarei	2,90	16,40
Torre la Moreira		17,80
Terras Gauda		25,50
Pazo Baión		28,50
Paco & Lola Prime		32,00

### D.O. Ribeiro

Viña Costeira	2,80	15,80
Viña do Avó	2,80	15,80
Pazo Tizón		18,50
Casal de Armán		23,50
Eduardo Peña		24,50

### D.O. Monterrei

Ladairo Godello	2,90	16,40
Pazo Mariñan Godello	2,90	16,40
La Duda Godello		19,50

### D.O. Ribeira Sacra

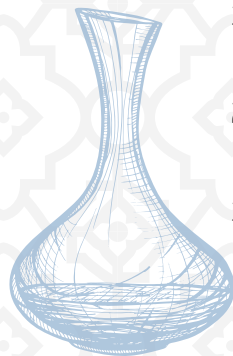
Casa de Outeiro Escudo		28,50
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### D.O. Valdeorras

Paco y Lola Godello		19,50
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## SPARKLING

Albariño Ancora de Silleiro, Brut		18,50
Cava, Juve Camps Reserva de la Familia, Brut Nature Gran Reserva		29,00
Lola Espumoso Rías Baixas		36,00
Champagne, Moët & Chandon		72,00



## RED WINES

### Present year

	GLASS	BOTTLE
Mencía cosechero tinto	2,20	11,50

### D.O. Rioja

LAN Crianza	2,90	16,40
Ramón Bilbao Crianza	3,00	17,20
La Montesa		22,50
Selección de Ostatu		26,50
200 Monjes		56,00

### D.O. Valdeorras

Quinta da Peza Mencía	2,90	16,40
Joaquín Rebolledo		16,50

### D.O. Ribeira Sacra

Casa de Outeiro Origen		18,50
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### D.O. Monterrei

Ladairo Mencía	2,90	16,40
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### D.O. Ribera del Duero

Ébano 6	2,90	16,40
Finca Resalzo	3,20	17,50
Quinta de Tarsus		22,50
Emilio Moro		30,50
Pago de Carraovejas		49,00
Malleolus		51,00

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