



EUROSTARS

LOUXO TALASO





STARTERS

Homemade Galician pie (portion) 9,50€



Selection of Galician cheeses: Sara & Lara 18€

blue cheese and Arzúa, Tetilla, Cebreiro, San Simón, PDOS cheeses and PGI, honey from Galicia



Iberian ham board 25€

with home-made bread and tomato



Shrimp and leek pie 8€

with pink sauce served with toast



Crispy prawns with 15€

a smooth aioli sauce



Chicken fingers with a PGI, honey from 12€

Galicia and mustard sauce served with French fries



Homemade seafood croquettes 13€



Classic French fries or Galician 5€

country fries with two sauces



FROM THE VEGETABLE GARDEN

Tomato salad 14€

with roasted peppers from El Bierzo, fresh cheese, and tuna belly



Rocket salad with feta cheese, cherry 13€

tomatoes, crispy chicken, and balsamic reduction



Grilled seasonal vegetables 15€

with goat's cheese and fig jam



Vegan option available

SANDWICHES AND BAGUETTES

Special El Bistró Sandwich: 12€

Chicken, bacon, cooked ham, cheese, lettuce, tomato and a special mayonnaise



Vegetarian Sandwich: 11€

Black olive tapenade, hummus, cheese, roasted aubergine, tomato and lettuce



Sandwiches available with gluten-free bread option

Country-style Baguette: 11€

Chicken, fried green pepper, bacon and crispy onion



American Baguette: 11€

Pork loin, cheese, and crispy bacon



Iberian Baguette: 13€

Iberian acorn-fed ham, tomato and EVOO



Bistró Hot Dog 11€

lettuce, crispy onion, carrot, parmesan cheese, pickle, smashed potato and special Sriracha sauce with a spicy touch.



BURGER

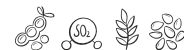
"Summun beef burger with tomato, 14€

lettuce, fried onion, cucumber, cheddar cheese, bacon, and Summun sauce



Vegan burger with vegetables, 13€

sprouts, red onion, tomato, and guacamole



Bao bun with braised beef, 15€

red onion, goat cheese, and sprouts with a hint of lime



Bread/service €2,00 / Terrace surcharge 15%
Prices include VAT



FROM THE LAND AND SEA

- Fried Camembert** 14€
with tomato and green pepper jam served with cranberry toast
- Broken eggs** 16€
with Iberian ham and potatoes
- Eggs scrambled with algae** 11€
(Galician Board of Ecologic Agriculture) and mussels
- Noodle wok** with scallops and prawns with almond and black sesame crunch with an Asian flavor 14€
- Strips of Salmon** 16€
with vegetable rice
- Chicken or beef escalope** 16€
with grilled vegetables and potatoes

CHILDREN'S MENU Children up to 12 years old

- Chicken soup** 7€
with noodles
- Spaghetti** 12€
with a choice of sauce: tomato, bolognese, carbonara
- Chicken or beef milanese** 12€
with grilled vegetables and potatoes.
- Fried panko-breaded** 13€
hake sticks
- Cheeseburge** 11€
served with chips















A SWEET TREAT DISCOVER OUR HOMEMADE DESSERTS

- Baked creamy cheesecake 7€
- Coulant de chocolate blanco y pistacho con sorbete de mandarina 7€
- Homemade dulce de leche flan on a bed of dark chocolate soil and cream 6€
- Cañitas Do Carballiño (fried sweet pastries) 7€
- Fresh fruit salad 5€
- Chocolate and walnut sponge cake with vanilla ice cream 7€
- Bowl of ice-cream - different flavours available 3,50€

El Bistró del Louxo

CAFÉ - BAR

ALLERGENS

 Crustaceans	 Nuts
 Gluten	 Dairy
 Egg	 Molluscs
 Fish	 Peanuts
 Soya	 Sulphites
 Sesame	 Celery
 Lupin	 Mustard



**GALICIA
CALIDADE**

Galicia Calidade (Galician Quality Certification)

GEOGRAPHICAL INDICATIONS



Galician Beef (PGI)



DOP San Simón da Costa (Queixos) / San Simón da Costa (PDO, cheese)



CRAEGA Consello Regulador de Agricultura Ecolóxica
/ Galician Board of Ecologic Agriculture

pescadeRías
¿de onde se non?



Galega 100% (Leite) / Galega 100% (Milk)



Vegetarian



Vegan

