



**Restaurante  
Vila Do Grove  
Menu**

## **Starters**

*Octopus a Feira*  
*(Season with paprika and olive oil)*  
*Octopus with Garlic Sauce*  
*Grilled Octopus*  
*Galician Pie (tuna fish or meat)*  
*Padrón's Green Peppers*  
*Home-Made Mussels Paté*  
*Prawn Cocktail*  
*Marinated Salmon*  
*Carpaccio of Galician Veal*  
*Rice Black Pudding*  
*Cold Pork Shoulder Galician Style*  
*Melon with Iberian Ham*  
*Cured Iberian Ham*  
*Cured Iberian Pork Loin*  
*Mixed Iberian Specialities*  
*Ham, Pork Loin, Paprika Sausage and Manchego Cheese.*  
*Garlic Bread*

## **Soups**

*Galician Broth*  
*Fish and Seafood Soup*  
*Gazpacho (Andalucian cold salad soup)*

## **Salads**

*Mixed Salad*  
*Green Salad*  
*Tuna Fish Salad*  
*Anchovies Salad*  
*Tomato and Anchovies Salad*  
*Salted Cod and Piquillo Red Peppers Salad*  
*Red Peppers Salad*  
*Tomato and Onion Salad*  
*Cold Asparagus*

## *Eggs and Omelettes*

*Betanzos Omelette*

*Prwan Omelette*

*Salted Cod Omelette*

*Scrambled Eggs Turnip's leafs & Prawns*

*Scrambled Eggs with Mushrooms and Seaweed*

*Scrambled Eggs with Salted Cod & Red Peppers*

*Fried Eggs (2) with Paprika Sausage and Chips*

## *"O Grove the Seafood Paradise"*

### *Seafood from "O Grove"*

*Oysters from "O Grove" (especial each)*

*Oysters from "O Grove" (napoleón each)*

*Clams from "O Grove" raw (ask per weight/per 100 gr.)*

*Clams from "O Grove" with wine Sauce*

*Carril Clams Mariner*

*Carril Clams with Noodles*

*Great Scallop Galician Style (each)*

*Scallops in Green Sauce*

*Prawns Pil - Pil*

*Steamed Mussels (casserole)*

*Mussels Mariner Galician Style (casserole)*

*Galician Shrimps (ask for today's price.) per kg.*

*Barnacles from Galicia (ask for today's price.) per kg.*

*Flat Lobster (ask for today's price.) per kg.*

*Velvet Swimming Crab (ask for today's price.) per kg.*

*Crab (per kg.)*

*Spider Crab (ask for today's price.) per kg.*

*Norway Lobster (ask for today's price.) per kg.*

*Lobster (ask for today's price.) per kg.*

*Spiny lobster (ask for today's price.) per kg.*

## **Fish from Galicia**

*Hake's or Cod Cocochas al Pil-Pil*  
*Hake Galician Style*  
*Hake Mariner*  
*Hake Grilled or Fried*  
*Hake's Head Grilled with Garlic Sauce*  
*Angler- fish (Monkfish) Galician Style or Grilled Angler-  
fish (Monkfish) with Clams*  
*Angler-fish (Monkfish) and King Prawns Brochette*  
*Salmon with Clams or Albariño wine Sauce*  
*Sole Fillets & King Prawns Albariño wine Sauce*  
*Turbot Casserole*  
*Turbot Galician Style or Grilled*  
*Grouper Fillets Grilled with Garlic*  
*Salted Cod Galician Style*  
*Salted Cod with Couliflowr*  
*Salted Cod and Seafood*

## **Fish per Weight**

*Sole Grilled (ask per weight /per kg.)*  
*Sea Bass Oven Baked or Grilled (ask per weight/per kg)*  
*Red Bream Oven Baked or Grilled (ask-weight/per kg)*

## **Seafood Specials and Rice**

*Lobster and Rice Casserole (for 2 persons)*  
*(min. 2 persons / for person)*  
*King Size Red Prawns and Rice Casserole (for 2 )*  
*(min. 2 persons / for person)*  
*Fish and Seafood Rice Casserole (for person)*  
*(min. 2 persons )*  
*Paella (min. 2 persons / for person)*  
*Black Rice (Paella-min. 2 persons / for person)*  
*Scallops and Carril Clams Rice (Paella-for person)*  
*(min. 2 persons)*  
*Fidegua (Noodles Seafoof Paella). for person*  
*(min. 2 persons)*  
*Clams with Noodles*

## **Charcoal Grilled Meat from Galicia**

*Veal Chop (Galician Veal)*

*Entrecote (Galician Ox)*

*Rib Steak on the bone (Galician Ox) per kg.  
Charcoal Grilled and Finish Baked-Stone at your Table*

*Fillet Steak (Galician Ox)*

*Fillet Steak Vila do Grove (for 2 persons)  
Charcoal Grilled and Finish Baked-Stone at your Table*

*Fillet Steak Brochette*

*Garlic Spring Chicken*

*Filet Mignon in Oporto wine Sauce*

*Fillet Steak Slices in Muster ó Roquefort Sauce*

## **Roast in the Wood Oven**

*Leg of Spring Lamb from Aranda de Duero*

*Suckling Pig (for 2 persons)*

*Roast Spring Chicken*

## **Stews**

*Lacón con Grelos*

*Shoulder of Pork Boiled Galician Style.*

*Carne O'Caldeiro*

*Veal Loin Stew with Paprika Sausage and Boil Potatoes.*

*Ox Tail in Wine Sauce*

## **Home-made Desserts**

*Cream Caramel with fresh Cream*  
*Rice Pudding*  
*Custard Cream*  
*Fried Custard*  
*Galician Pancake fill with Custard*  
*Galician Pancake Flambé with Orujo*  
*Galician Pancakes with Honey*  
*Galician Pancakes with lemon*  
*St. James Almond Cake*  
*Gateaux*

## **Fruits**

*Melon or Water Melon*  
*Fresh Pineapple*  
*Fresh Pineapple with Kirsch*  
*Fresh Fruit*

## **Ice Cream**

*Assorted Ice Cream 2 flavours Häagen-Dazs*  
*Assorted Ice Cream 3 flavours Häagen-Dazs*  
*Assorted Sorbet 3 flavours*  
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*Minicups Häagen-Dazs*  
*Stickbars Häagen-Dazs*  
*Coronel (Lemon sorbet with Cava or Vodka)*

## **Cheese**

*Tetilla Cheese*  
*San Simón Cheese (smoked)*  
*Queso del País*  
*Arzúa Ulloa-Cheese*  
*Sheep's Cheese*  
*Goat's Cheese*  
*Manchego Cheese*  
*Mixed Cheese Selection*  
*Queens Jelly*