

Fish-Seafood tapas

PULPO.....	12.95
<i>Tender octopus with olive oil, rock salt and smoked hot paprika.</i>	
CALAMARES A LA ROMANA.....	6.50
<i>Deep fried squid rings with alioli sauce</i>	
GAMBAS al AJILO.....	7.50
<i>Prawns in garlic, chilli and white wine sauce.</i>	
LANGOSTINOS A LA PLANCHA.....	10.50
<i>grilled whole prawns with a hint of garlic, chilli and white sauce.</i>	
MEJILLONES.....	6.75
<i>Fresh mussels in a tomato or cream sauce.</i>	
BOQUERONES.....	5.50
<i>Anchovy fillets marinated in vinegar, garlic and olive oil.</i>	
CHIPIRONES FRITOS.....	7.95
<i>Deep fried baby squid with alioli sauce.</i>	
SETAS RELLENAS DE CANGREJO.....	6.50
<i>Stuffed portobello mushrooms with crab meat.</i>	
HUEVOS ESTRELLADOS CON GULAS.....	7.50
<i>Starry eggs with garlic baby eels.</i>	

Vegetarian tapas

PAN TUMACA.....	2.50
<i>Toasted bread with tomato and olive oil.</i>	
TORTILLA.....	5.00
<i>Spanish omelette</i>	
PADRON PEPPERS.....	5.00
<i>Galician green peppers, pan fried topped with rock salt.</i>	
PATATAS BRAVAS.....	5.00
<i>Sauteed potatoes topped with a spiced tomato sauce</i>	
ALIOLI.....	5.00
<i>Cubed fried potatoes topped with garlic and parsley mayo</i>	
CROQUETAS DE ESPINACAS Y QUESO AZUL.....	6.00
<i>Home made spinach and blue cheese croquettes</i>	
BERENJENA GRATINADA.....	5.50
<i>Gratin aubergine with melted cheese on top</i>	
GARBANZOS CON ESPINACAS.....	5.75
<i>Cheakpeas and spinach stew</i>	
QUESO MANCHEGO.....	6.50
<i>Manchego cheese</i>	

Meat tapas

RAXO.....	7.25
<i>Marinated pork meat with garlic, parsley and olive oil</i>	
CHORIZO AL VINO.....	5.50
<i>Spanish sausage in red wine sauce.</i>	
CROQUETAS CASERAS DE JAMON.....	6.00
<i>Home made ham croquettes</i>	
CHULETILLAS DE CORDERO.....	3.00 each
<i>Grilled lamb cutlets</i>	
POLLO AL AJILLO.....	7.00
<i>Deep fried small pieces of chicken with garlic.</i>	

Salads

ENSALADA MIXTA.....	5.50
<i>Mix of lettuce, tomato, onions, egg and olives</i>	
ENSALADA TRES COLORES.....	6.50
<i>Tomato, avocado, mozzarella</i>	
ENSALADA DEL CHEF.....	7.50
<i>Lettuce, tomato, serrano ham, manchego cheese, onions and white asparagus</i>	

Paellas (2 people)

PAELLA VALENCIANA.....	29.00
<i>Classic spanish paella with chicken and seafood.</i>	
PAELLA MARINERA.....	27.00
<i>Spanish paella with fish and seafood.</i>	
 PAELLA VEGETARIANA.....	24.00
<i>Paella with a mix of vegetables</i>	
PAELLA DE CARNE.....	29.00
<i>Paella with chorizo, chicken and pork meat.</i>	

Sides

POTATO CHIPS.....	3.00
BREAD	1.00 per person

Main Courses

PESCADOS - FISH

FILETES DE LUBINA.....	15.95
<i>Grill seabass fillets topped with a garlic olive oil and white wine sauce.</i>	
MERLUZA A LA ROMANA.....	16.95
<i>Breaded hake with cooked potatoes and salad.</i>	
RAPE A LA GALLEGA.....	19.50
<i>Grilled fresh monkfish in Galician style.</i>	
PARRILLADA DE PESCADO (one person).....	24.00
<i>Different choice of fresh grilled fishes, mussels and squids.</i>	

CARNES - MEAT

ENTRECOT A LA PLANCHA.....	16.50
<i>grilled sirloin steak 11oz</i>	
ENTRECOT "ISI"	19.50
<i>Sirloin steak sliced with peppers and chips 15oz</i>	
CHULETILLAS DE CORDERO.....	15.50
<i>Grilled lamb cutlets with chips</i>	
MILANESA DE POLLO.....	11.50
<i>Chicken breast in breadcrumbs with chips</i>	
POLLO A LA CREMA.....	12.50
<i>Chicken breast in a creamy mushroom and asparagus sauce</i>	
SECRETO IBERICO.....	15.95
<i>Tender pork fillet with chips</i>	
SALSAS OPCIONALES / OPTIONAL SAUCES.....	1.00
<i>pimienta . champiñones . mostaza pepper . mushroom . mustard</i>	



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