

# LA TABERNA DE MORAIME

## COMIDA CASERA HOMEMADE FOOD

### SEGUNDOS - MAIN COURSE

<b>COSTILLA DE VACA 65°</b> COW RIBS, COOKING 65°	13,00
<b>CODILLO ASADO</b> ROASTED KNUCCLE	13,00
<b>CHURRASCO DE CERDO</b> PORK RIBS	10,00
<b>CACHOPO DE TERNERA</b> VEAL CORDON BLEU	10,00
<b>MEDALLONES DE POLLO ALBARDADO</b> CHICKEN MIGNON	9,00
<b>CALAMARES REBOZADOS</b> BREADED SQUID	11,00

### FAST FOOD

<b>SANDWICH MIXTO</b> TOAST WITH HAM AND CHEESE	3,00
<b>PEPITO DE TERNERA</b> VEAL STEAK SANDWICHES	6,00
<b>BOCADILLO DE CABECERO DE LOMO</b> PORK LOIN SANDWICHES	5,00
<b>BOCADILLO DE JAMÓN SERRANO</b> SPANISH HAM SANDWICHES	5,50
<b>HAMBURGUESA MEDIEVAL</b> MEDIEVAL BURGUER	6,00

### ENTRANTES - STARTERS

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<b>ENSALADILLA</b> SPANISH POTATOE SALAD	3,50
<b>EMPANADA ARTESANA</b> GALICIAN SALTY PIE	5,00
<b>CHARCUTERIA Y QUESOS</b> COLD MEAT AND CHEESE	11,00
<b>JUDIAS BLANCAS CON CHORIZO</b> WHITE BEANS WITH SAUSAGE	5,00
<b>TORTILLA DE PATATAS Y CEBOLLA</b> SPANISH OMLETTE	3,50
<b>GAMBONES AL AJILLO CON ACEITE DE GUINDILLA</b> GARLIC MARINATE PRAWNS WIT CHILLI OIL	10,00
<b>CROQUETAS DE LA CASA</b> HOMEMADE CROQUETTES	6,00
<b>PULPO A LA PLANCHA</b> GRILLED OCTOPUS	14,00
<b>REVUELTO DE SETAS Y TRIGUEROS</b> EGGS SCRAMBLED WITH MUSHROOMS AND ASPARAGUS	6,00

### POSTRES - DESSERTS

4,00