

# CULTO®

Culto is born as a cultural and gastronomic expression that goes beyond the plate. A way of being, of welcoming and of sharing, where space, cuisine and service speak the same language. A calm, contemporary and honest language.

Our expression is built from the everyday. From what happens throughout the day. From breakfast to night. Each moment has its own rhythm, its own atmosphere and its own intention, but all share the same foundation.

The proposal starts from absolute respect for the product and the processes. Clear techniques, precise execution and a contemporary reading of Galician cuisine, without disguise or excess. Each element has a purpose. On the menu. In the space. In the experience. Simplicity allows the whole to breathe and makes you feel comfortable, without the need for explanation.

Galicia is present in our product, in the flavors and in the way we welcome you. The Atlantic, seasonality and the market set the pace, and cuisine and wine become a thread that connects people, cultures and different moments around the same table.

## TO SHARE

<b>Freshly baked pastry from our bakery</b> Freshly baked. Varies by daily selection.	18€
<b>Spider crab terrine</b> Homemade, with sea urchin cream.	18€
<b>Scallops</b> With garlic and parsley.	21€
<b>Seafood salad</b> Seasonal, with Albariño vinaigrette.	24€
<b>Crayfish and tuna belly salad</b> Creamy, made with seafood from our coast.	22€
<b>Homemade croquettes</b> Depending on the day's selection.	18€
<b>Octopus and Tetilla cheese toast</b> Sobre pan de Carral y pimentón.	19€
<b>Our Fish &amp; Chips</b> Fish from the fish market and Galician potatoes.	25€
<b>“Aller-retour” steak tartar</b> Galician beef, lightly seared.	34€

**Selection of Galician Cheeses** 22€  
San Simón da Costa  
Arzúa-Ulloa  
Cebreiro  
Mirador do Eume

**DaJosefa** 24€  
Local, creamy, artisanal cheese.

**Savel blue cheese** 24€  
From Airas Moniz.

**La Retorta from Finca Pascualete** 27€  
Creamy raw sheep's milk cheese.

**100% Iberian Ham (100 g)** 29€  
Hand-sliced.

**Beef cecina (100 g)** 28€

*Cheese & Deli meats*



# ATLANTIC

## BLUE LOBSTER

Served with fried eggs and  
potatoes. (For sharing)

80€

## FISTERRA SEA BASS FILLET

Served with spinach and  
walnuts

36€

## ROASTED TURBOT

With cockle sauce and potatoes

34€



**Depending on daily catch**  
Check out today's specials.

# GARDEN & MEMORY

<b>Seasonal tomato</b> With Maldon salt and extra virgin olive oil.	16€
<b>Avocado salad with candied cherry tomatoes and fresh cheese</b>	19€
<b>Tomato and burrata salad</b> With pistachio pesto.	19€
<b>“Salmorejo”</b> With Iberian ham and organic egg.	15€
<b>Fava bean stew with octopus</b> Slow-cooked.	25€

## *From the Land*

<b>Galician Pork Shank.</b> Confit and glazed.	26€
<b>Braised Iberian pork cheeks.</b> Tender, with potatoes.	24€
<b>Galician beef tenderloin.</b> With foie gras and San Simón cheese.	37€
<b>Galician beef entrecôte.</b> With salad, potatoes, and peppers.	32€

\*Si lo prefiere, nuestros pescados y carnes pueden servirse al natural, acompañados de una fresca ensalada de temporada y exquisita “Patata de Galicia” (I.G.P. Galicia)

<b>Our Santiago Cake</b> Served with vanilla ice cream.	7.90€	<b>70% Chocolate “Soufflé”</b> Served warm, with mandarin sorbet.	7.50€
<b>Brioche French Toast</b> Served with creamy yogurt ice cream.	7.50€	<b>Galician Cheeses with Quince</b> San Simón da Costa · Arzúa-Ulloa · Cebreiro · Membrillo Pazo de Coruxo	25€
<b>Creamy Cheesecake</b> With salted caramel ice cream.	7.50€		

### ENJOY OUR SLUCHIES

- Lemon and Mœt & Chandon
- Mandarin and Port

7.90€

(Both options available non-alcoholic.)

## SWEETS



## A CELEBRATION OF BREAD, BUTTER, AND OLIVE OIL

### *Our little table ritual*

At Culto, bread isn't just a side dish. It's the starting point.

Each table begins with a selection of artisanal breads from Sollans and braided bread from Carral, served with Campo Lamela Galician butter and El Cantizal extra virgin olive oil.

3€ per person

Please feel free to ask our team for information about allergens.