



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

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.

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



TO SHARE

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

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

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

From the Land

Galician Pork Shank. Confit and glazed.	26€
Braised Iberian pork cheeks. Tender, with potatoes.	24€
Galician beef tenderloin. With foie gras and San Simón cheese.	37€
Galician beef entrecôte. 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)

Selection of Galician Cheeses 22€ San Simón da Costa Arzúa-Ulloa Cebreiro Mirador do Eume	Savel blue cheese 24€ From Airas Moniz.
DaJosefa 24€ Local, creamy, artisanal cheese.	La Retorta from Finca Pascualeta 27€ Creamy raw sheep's milk cheese.
	100% Iberian Ham (100 g) 29€ Hand-sliced.
	Beef cecina (100 g) 28€

Cheese & Deli meats

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

ENJOY OUR SLUSHIES

- Lemon and Mœt & Chandon
- Mandarin and Port

7.90€

(Both options available non-alcoholic.)

SWEETS