



la trastienda del cuatro
restaurante & vinoteca

ITEM

ALLERGENS

PRICE IN EUROS
VAT INCLUDED

STARTERS & TAPAS FOR SHARING (HOT)

Selection of open toasted sandwiches



16,5

Cured beef and goat's cheese croquettes



10,5

Confit of octopus leg, pak choy, kimchi and tiger's milk emulsion



19

Grilled Rías Baixas razor clams with lime and coriander butter



15

Local seafood platter with yuzu cream (seasonal)



17,5

65° free-range egg with boletus bechamel sauce and crispy breadcrumbs with chorizo



9,5

Local Aldán clams (dozen), lemon compôte, ginger and teriyaki sauce



17



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STARTERS & TAPAS FOR SHARING (COLD)

Smoked beef sirloin steak tartare



17,5

Monkfish carpaccio with wakame, guacamole, mustard and fish roe



14,5

Sardine flatbread with suckling pig pancetta, toasted corns and ají and avocado sauce



12,5

Cheese platter with fruit jam and nuts



14,5

Dry-cured cecina from León, burrata cheese and truffle-scented oil



15

Salmon tartare with guacamole and mesclun sprouts



16

Sirloin and portobello mushrooms carpaccio with black garlic and cured cheese



18



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SALADS

Salmon poke with a sriracha and yogurt dressing



12,5

Salad of burrata, portobello mushrooms and cured beef with a truffle and berries dressing



14,5

Panko chicken salad with brie and a honey and mustard dressing



11

Hamachi tuna salad with pickles, baby-leaves and tartare sauce



14,5



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PASTA & RICE

Vegetable pizza with an artisan base



13

Pizza of 'á feira' octopus with Arzúa cheese



15

Vegetable risotto with seasonal vegetables



14,5

Black rice with squid and San Simón cheese shavings



16,5

Pork trotter rice with lime ali-oli and Sardegna flatbread



13



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FROM THE SEA...

Fillet of roast monkfish, seafood bisque, spring onions and liquefied codium



21

Tuna with apple 'aguachile' cocktail, daikon radish and tomato salad



17,5

Low temperature-cooked cod, juice of roast tomato and basil and home baked gnocchi



18,5

Fish ceviche of the day with tropical fruit and tiger's milk



13,5



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...& FROM THE LAND.

Aged beef hamburger (200 g), pancetta, cheddar cream and baby leaves in a sesame bun



16

Roast suckling pig, chestnut cream, crumble and bloody mary



21,5

Veal sirloin, black garlic, chive chimichurri and fried potatoes



21

Duck magret in a thai marinade with wok-fried rice and free-range egg



19



Children's menu

CHICKEN BREAST STUFFED WITH CHEESE AND COOKED PORK SHOULDER WITH POTATO AND LETTUCE

9,5  

FILLET OF COD IN HOME-MADE BATTER WITH SALAD AND CRISPY POTATOES

9,5 


FRESH SPAGHETTI WITH FRESH TOMATO SAUCE AND GRATED CHEESE

7  

SMALL FILLET OF YEARLING CALF WITH SALAD AND CRISPY POTATOES

11,5

PIZZA TRASTIENDA OF TOMATO, MOZZARELLA, MUSHROOMS AND COOKED HAM

12  

Only for children up to 12 yrs

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DESSERTS

Brownie lingot, oreo soil and caramel ice-cream



5,5

White chocolate soup, basil ice-cream and freeze-dried citrus fruit



5,5

Millefeuille of hazelnuts, San Simón cheese and passion fruit



6

XXL Ferrero Rocher and nut crumble



6



ALLERGENS KEY



GUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME SEEDS



SULPHITES



MOLLUSCS



LUPINES