

CARTA
RESTAURANTE PORTO DE RINLO



PORTO DE RINLO
PRAZAS HOTELEIRAS



RESTAURANTE

ESPECIALIDADES

Rice with lobster and selfisch (bogavante, langosta, almejas, langostinos) * 46,00€

Rice PULPEIRADA with octopus (pulpo, gambas, nécoras) * 46,00€

Caldereta with octopus* (mínimo 2 persons) 22,00€ one person
Caldereta with rockfish* S.M
Shellfish* 90€/110€
Barnacles* S.M

Octopus with cooked potatoes* 17,00€

Octopus with garlic* 18,00€

Grilled octopus* 18,00€

ENTRANTES:

Hams and cheese table 15,00€
Salad (tomato, onion, lettuce) 6,00€
Mixt salad (lettuce, tomato, onion, tuna, asparagus, cooked egg, olives, corn) 12,00€
Porto de Rinlo salad (tuna belly, lettuce, tomato, onion, cooked eggs, olives) 15,00€
Grilled vegetable 14,00€
Home-made croquettes (iberian ham o sea urchin o spider crab o...) 10,00€
Shrimp scampi 14,00€
Scorpion fish pate 10,00€
Tortilla small* 9,00€
Tortilla large* 12,00€

RACIONES

Razors shellfish 16,50€
Sea Scallops 15,00€
Fried cuttlefish rings 14,00€
Grilld cuttlefish 15,50€
Grilld large prawns 16,00€
Scrambled eggs with garlic bulb 13,00€
Scrambled eggs with rapini, prawns and sea urchin 16,00€
Clams ala marinera sauce 16,50€
Steamd mussels 10,00€
vegetable WOK 14,00€
vegetable WOK with selfish 18,00€

CARNES

Ribeye steak By weith
Chop with potatoes 17,00€
Beef fillet with potatoes 12,00€
Pork breaded cutlet with potatoes 10,00€
Beef steak By weith

POSTRES:

Cheesecake 4,50€
Three chocolate cake 4,50€
Grandma cake 4,50€
Almond cake 4,00€
Curd (with honey, sugar or blueberries) 4,00€
Egg custard 4,00€
Coffe flan 4,00€

* POR ENCARGO / BY PREVIOUS ORDER

CARTA DE VINOS
RESTAURANTE PORTO DE RINLO

VINOS BRANCOS:

RIBEIRO

AMORIÑO (Ribadavia)	9,00€
PAZO DO MAR	13,00€
LAGAR DE BRAIS	13,00€
VIÑA COSTEIRA	13,00€
TERRAS DO AVIA	13,00€
MANGANTE	10,00€

GODELLO

GRAN ALANÍS (treix.god.)	13,00€
VÍA ARXENTEA (treix.god)	16,00€
CREGO MONAGUILLO (Monterrei)	15,50€
JOAQUIN	
REBOLLEDO (Valdeorras)	15,00€
COROA (Valdeorras)	18,00€
TAPIAS (100% treix.)	15,00€

ALBARIÑO

PORTO DE RINLO (Ribadavia)	10,00€
CORAL DO MAR (Rías Baixas)	15,00€
PAZO DE VILLAREI (RB)	16,00€
CASTRO BAROÑA (RB)	15,00€
MAR DE FRADES (RB)	21,00€
BLANQUITO (RB)	14,00€
TERRAS GAUDA (RB)	22,00€
GRAN BAZAN (RB)	23,00€
PIONERO MUNDI (RB)	15,00€

VINOS TINTOS:

RIOJA

AZPILICUETA (crianza)	18,00€
RAMÓN BILBAO (crianza)	18,00€
MANGANTE (tempranillo)	12,00€
ORUBE (crianza)	17,00€

MENCÍA

ALMA DE TINTO (Monterrei)	15,00€
MENCÍA DA CASA (Ribeira Sacra)	9,00€
FINCA CUARTA (Ribeira Sacra)	16,00€
JOAQUIN	
REBOLLEDO (Valdeorras)	15,00€

RIBERA DEL DUERO

PROTOS (roble americano)	16,00€
CILLAR DE SILOS (crianza)	25,00€
AZABACHE (tempranillo)	15,00€
VAL DE HERMOSO (roble) 9meses	16,00€
LAMBUENA (roble) 6meses	16,00€

BREAKFAST



TOASTS

- olive oil 1.50
- olive oil and tomato 2.00
- olive oil, tomato and ham 2.00
- butter and jam 1.80
- fresh cheese and turkey 2.00
- nocilla (chocolate) 1.80

Natural fruit

- juices:

orange 2.20
orange, grapefruit 2.50
orange, lemon 2.50

- PORTO DE RINLO tray 4.50
(yogurt, kiwi, orange, muesli, honey)

Homemade confectionery

- sponge cake 2.00
- carrot and lemon sponge cake 3.00
- chocolate spong cake cake 3.00
- gluten free: muffins
- Brioche

PROMOTIONS

- PEREGRINO breakfast 6.00
(coffee, fruit, toast with ham, cake, juice, muesli)
- PORTO DE RINLO weekend 3.50
(coffee, pastries or toast, juice)
- HEALTHY
(coffee or tea, toasted olive oil, tomato and fresh cheese, juice)
4.00

WAFFLES

- only 3.20
- with syrup 3.50
(caramel, chocolate, blueberries)
- with syrup and cream 3.80