

Starters

	½ Portion	Portion
Octopus “a’feira” (sliced octopus with Spanish paprika) 	18,50 €	22,50 €
Grilled octopus with pickled red onion 		24,00 €
Fried calamari with alioli and salad   		16,75 €
Fried “boquerones” (anchovies)  	8,25 €	11,90 €
Grilled “xoubas” (sardines) with Padrón peppers 	7,25 €	10,50 €
Padrón peppers	7,00 €	8,00 €
Homemade Iberian ham croquettes   	7,50 €	11,50 €
“Broken eggs” with Iberian ham or secreto 		12,50 €
Country omelette “pincho” (lacón, chorizo, onion and peppers)    		4,00 €
Homemade empanada (tuna or pork loin, depending on what’s been made on the day)		6,00 €
Homemade Madrid’s style “callos”		12,50 €
Grilled pork ear with homemade brava sauce 		11,75 €

Cold meats and cheese

Acorn fed Iberian ham from GUIJUELO (half 60 gr/full 120 gr)	10,75 €	21,50 €
Iberian cured sirloin from GUIJUELO (half 60 gr/full 120 gr)	9,75 €	14,50 €
Cured cheese 100% sheep milk 	8,50 €	10,50 €
Lacón O’GROVE (potatoes, Spanish paprika and extra virgin olive oil)	8,00 €	9,75 €
Chorizos cooked in Ribeiro wine (2 pieces)		8,50 €

Vegetables

O’GROVE potato salad with tuna belly  	7,75 €	10,75 €
Green salad  		9,50 €
Tomato salad with red onion and tuna belly 	8,00 €	10,50 €
Clams and artichokes  		13,75 €
Grilled artichokes (per unit)		4,00 €

Stews and soup

Shellfish and fish soup    	12,75 €
Galician stew (beans, lacón, potatoes and grelos)	7,25 €

Meats

Beef sirloin with french fries and Padrón peppers	18,50 €
Bite sized beef sirloin in garlic sauce or blue cheese sauce 	17,50 €
Ribeye steak (kilo) sliced with a hot stone on the side (french fries and Padrón peppers)	62,50 €
Entrecote steak (french fries and Padrón peppers)	21,00 €
Oxtail in sauce with fries and Padrón peppers	19,50 €
Suckling lamb chops (fries and Padrón peppers)	22,50 €
Lacón with turnip greens, chorizo and potatoes	16,00 €
Iberian pork “secreto” with caramelized onion, fries and Padrón peppers	18,50 €

Fried food is gluten crossed contaminated. If you need more allergies information, please ask our staff. Thank you.

IVA included

Seafood

O'GROVE seafood platter (2 people)



Cold seafood: King crab and 2 velvet swimcrab

Grilled seafood: 4 langoustines, 4 razor clams, 4 prawns,
2 red prawns, 8 shrimps and steamed cockles

83,00 €

Grilled seafood platter (2 people)



4 langoustines, 2 red prawns, 4 prawns,
4 razor clams, 8 shrimps and steamed cockles

59,00 €

Seafood by weight

King crab (kilo)	39,50 €
Velvet swimcrab (kilo)	48,50 €
Grilled or boiled langoustines (¼ Kg)	18,00 €
Grilled or boiled prawns (¼ Kg)	18,50 €
Grilled or boiled shrimps (¼ Kg)	26,00 €
Grilled red prawns (¼ Kg)	43,00 €

Seafood

	½ Portion	Portion
Marinera clams	16,50 €	22,00 €
Grilled razor clams	11,00 €	15,00 €
Steamed cockles	11,00 €	15,00 €
Grilled scallops	10,00 €	12,90 €
"Ajillo" (pilpil) shrimps		16,50 €
Steamed or marinera mussels	9,00 €	12,00 €

Fish

Neck hake in prawns sauce (2 people)   	35,00 €
Neck hake in "bilbaína" sauce (hot oil and garlic poured over, 2 people) 	33,00 €
O'GROVE hake (in White sauce with shrimps and clams)    	17,00 €
"Gallega" hake (in pimentón (paprika) sauce with potatoes) 	17,00 €
Grilled "bilbaína" hake 	17,00 €
Bite sized fried hake with salad and alioli   	16,00 €
Monkfish in prawn sauce with clams    	23,00 €
Grilled or "bilbaína" seabass (2 people) 	39,50 €
O'GROVE cod (with vegetables and tomato sauce) 	16,50 €
"Caldeirada" O'GROVE (fish stew)   	16,50 €

Desserts

Custard cream filled "filloas" (crepes)   	6,00 €
Homemade millefeuille (whipped and custard cream)   	7,00 €
Santiago cake (almond cake)  	5,00 €
Homemade cheesecake   	6,00 €
Thin apple pie with vanilla icecream   	7,00 €
Homemade egg pudding  	5,00 €
Vanilla or chocolate icecream  	5,50 €
Nougat icecream   	6,00 €

IVA included