



MENU



SNACKS

- Snacks from 11:00 a.m. to 1:00 p.m. and from 4:30 p.m. to 6:30 p.m.
- **Fresh Vegan Pasta.** Stuffed with broccoli and almonds, sautéed with cherry tomatoes and herb pesto **16.00€**
- **Wild Rice with Vegetables.** With fresh celery, lemon and Herb Pesto **14.00€**
- **Grilled Chicken Sandwich.** With lettuce, tomato, onion, bacon, cheese and avocado mayonnaise **10.00€**
- **Veal Sandwich.** Lettuce, tomato, onion, bacon, cheese and avocado mayonnaise **10.00€**
- **Fish and chips.** Cod in Tempura with French fries and balsamic vinegar mayonnaise **12.00€**
- **Meat lasagna.** **14.00€**
- **Octopus croquettes.** **14.00€**
- **Cod fritters.** Fresh cod fritter confit in tempura and pine nut. Price per unit **3.00€**
- **Mixed salad.** **7.00€**
- **Galician salad.** **12.00€**



STARTERS

- **Galician bread.** **2.00€**
- **Alioli - olives.** **1.50€**
- **Chef's salad.** **15.00€**
- **Galician salad.** **14.00€**
- **Octopus casserole with broad beans.** Our octopus sautéed with fresh beans **16.00€**
- **Tiger mussels.** Galician stuffed mussels, a little spicy. Price by unit **2.00€**
- **Fresh Galician Squid.** Grilled with onion puree **18.00€**
- **Grilled scallops (1 pc).** **3.50€**
- **Half portion octopus a feira (Galician style).** **10.00€**
- **Octopus a feira (Galician style).** **20.00€**
- **Octopus with "cachelos".** **23.50€**
- **Grilled octopus.** **22.00€**
- **Onion octopus.** **16.00€**
- **Octopus croquettes.** **14.00€**
- **Arriero Octopus.** (Galician-Andalusian fusion) **22.00€**
- **Mixed salad.** **7.00€**
- **Cooked potato ration.** **3.00€**
- **Potato chips portion.** **3.00€**
- **Meat lasagna.** **14.00€**
- **Cod fritters.** Fresh cod fritter confit in tempura and pine nut. Price per unit **3.00€**



VEGETARIANS & VEGANS

• Mixed salad.	7.00€
• Cooked potato ration.	3.00€
• Potato chips portion.	3.00€
• Fresh Vegan Pasta. Stuffed with broccoli and almonds, sautéed with cherry tomatoes and herb pesto	16.00€
• Wild Rice with Vegetables. With fresh celery, lemon and Herb Pesto	14.00€



MEATS

• Cachopin 3 cheeses.	10.00€
• Cachopin crocanti.	10.00€
• Red Cachopin.	10.00€
• Cachopines tasting.	25.00€
• Carpaccio. Beef sirloin carpaccio	25.00€
• Galician beef entrecote. (400-600gr)	20.00€
• Galician beef ribeye. (700-900gr)	28.00€
• Galician blond sirloin. (350-400gr)	25.00€
• Galician blond entrecote grilled on stone. Petrus. (500-700gr)	40.00€
• Galician blond ribeye grilled on stone. Petrus. (1-1,300 kg)	60.00€
• Beef Sirloin grilled on the Stone. Half a kilo of the best meat of authentic Galician Ox, the best tender and tasty meat that you can make to your liking grilled on the stone. (Depending on stocks during the season)	50.00€
• Meat lasagna.	14.00€
• SAUCES.	
• Pepper.	2.50€
• Roquefort.	2.50€



SEAFOOD

• GALICIAN FRESH SEAFOOD.	
• Grilled Galician prawns.	18.00€
• Grilled razor shells.	25.00€
• Clams in Albariño sauce.	25.00€
• Galician fresh lobster. S.P.M	
• Fresh Galician Squid. Grilled with onion puree	18.00€
• Grilled scallops (1 pc).	3.50€
• Galician-style wild hake.	25.00€
• Grilled wild hake.	25.00€
• Galician-style cod.	25.00€
• Grilled cod.	25.00€



KIDS MENU

• Dessert included Ice cream scoop (Chocolate, vanilla, cream or nougat).	
• Homemade Chicken Nuggets with Potatoes.	8.50€
• Spaghetti bolognese.	8.50€
• Pomodoro spaghetti.	8.50€
• Grilled chicken breast with potatoes.	8.50€



HOME DESSERTS

• Cañas de Cerviño.	7.00€
• Santiago's cake.	8.00€
• Grandma cake.	7.00€
• Canes filled with Chocolate . With Vanilla Ice Cream	8.00€
• Chocolate 3 Textures. A fusion of 3 different textures of chocolate accompanied by gold dust	9.00€
• Fried milk. With a touch of cinnamon and cream	7.00€
• Ice cream scoop. Chocolate, vanilla, cream and nougat	3.00€
• Lemon sorbet with Cava or Vodka.	8.00€
• Raspberry sorbet with Cava or Vodka.	8.00€
• Lemon and raspberry sorbet without alcohol.	6.00€



WHITE WINES

• Albariño de la casa. Glass.	3.00€
• Albariño de la casa.	14.00€
• Ribeiro Loeda.	20.00€
• Viñaredo Godello.	22.00€
• Mar de Frades. Albariño.	25.00€



ROSÉ WINES

• Lancers.	15.00€
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RED WINES

• Mencia Rectoral de Amandi. Glass	4.00€
• Mencia Rectoral de Amandi.	20.00€
• Ramon Bilbao.	20.00€
• Emilio Moro.	30.00€



DRINKS

• WATER.	
• Natural water.	2.50€
• Soda water.	2.50€
• SOFT DRINKS.	
• Coca Cola.	2.50€
• Coca cola zero.	2.50€
• Coca cola zero zero.	2.50€
• Lemon fanta.	2.50€
• Orange Fanta.	2.50€
• Orange aquarius.	2.50€
• Lemon aquarius.	2.50€
• Redbull.	3.00€
• Apple trina.	2.50€
• Peach juice.	2.50€
• Pineapple juice.	2.50€
• Tonic.	2.50€
• Sprite.	2.50€
• Nestea.	2.50€
• Lacao.	2.50€

• Bitter Kas.	2.50€
• BEER.	
• Reed star.	2.00€
• Star cup.	2.70€
• Half star jug.	3.70€
• Reed 1906.	2.50€
• Cup 1906.	3.50€
• Half jug 1906.	4.50€
• Shandy barrel.	2.50€
• Vintage net.	3.50€
• Beer 0.0.	2.50€
• Beer 0.0 Tostada.	3.00€
• Estrella Galicia Original. 33 cl	3.00€
• Estrella Galicia 0.0 Tostada. 33 cl	3.00€
• SANGRIA.	
• Sangria Glass.	5.00€
• Sangria 1 l.	18.00€
• CAVA.	
• Benjamín cava.	6.00€



LIQUEURS & SPIRITS

• LIQUEUR SCHNAPPS.	
• Gin befeater.	3.00€
• Geneva port of the indies.	3.00€
• Gin seagrams.	3.00€
• Ron Barceló.	3.00€
• Rum brugal.	3.00€
• Jack Daniel's Whiskey.	4.00€
• Whiskey Johny Walker.	4.00€
• Irish whiskey.	3.00€
• Smirnoff vodka.	3.00€
• Absolut vodka.	3.00€
• Jägermeister.	3.00€
• Dried herbal liqueur.	3.00€
• Sweet herbal liqueur.	3.00€
• Mixed herb liqueur.	3.00€
• Coffee liquor.	3.00€
• Herb marc.	3.00€
• Pomace cream.	3.00€
• White pomace.	3.00€
• Amazonas.	3.00€
• Baileys.	3.00€
• Alcohol-free liquor.	2.00€
• LIQUEUR.	
• Dried herbal liquor glass.	5.00€
• Sweet herbal liqueur glass.	5.00€
• Mixed Herbal Liquor Glass.	5.00€

• Coffee liquor glass.	5.00€
• Glass marc of herbs.	5.00€
• Pomace cream glass.	5.00€
• White pomace glass.	5.00€
• Baileys cup.	5.00€
• Alcohol-free liquor.	3.00€
• Terry cup.	3.50€
• 3 caires cup.	3.50€
• Amazon cup.	3.50€
• Frangelico cup.	4.00€
• Drambuie cup.	4.00€
• White martini glass.	3.50€
• Red martini glass.	3.50€
• LONG DRINKS.	
• Gin befeater.	6.00€
• Premium Gin. Bulldog, Tanqueray Ten	9.50€
• Geneva port of the indies.	7.00€
• Gin seagrams.	7.00€
• Ron Barceló.	7.00€
• Rum brugal.	6.00€
• Bacardi.	6.00€
• Jack Daniel's Whiskey.	10.00€
• Whiskey Johnny Walker.	10.00€
• Irish whiskey.	7.00€
• Smirnoff vodka.	6.00€
• Absolut vodka.	9.50€
• Jägermeister.	9.50€
• Redbull. (Supplement)	2.50€



COCKTAILS

• Mojito.	8.50€
• Strawberry mojito.	9.00€
• Pisco Sour.	11.50€
• Aperol spriz.	9.50€



COFFEE & TEA

• Coffee.	1.40€
• Coffee with little milk.	1.70€
• Coffee with milk.	2.00€
• Decaffeinated black coffee.	1.40€
• Decaffeinated with little milk.	1.70€
• Decaffeinated coffee with milk.	2.00€
• Cappuccino coffee.	3.00€
• Latte Machiato.	4.00€
• Black coffee with ice.	1.60€
• Black coffee with little milk and ice.	1.90€
• American coffee with ice.	1.80€

• Irish coffee.	6.00€
• Carajillo orujo. Coffe with liqueur	2.00€
• Carajillo Terry. Coffe with liqueur	2.20€
• Carajillo 3 caires. Coffe with liqueur	2.50€
• Amazon Carajillo. Coffe with liqueur	2.50€
• All teas with ice € 2.20.	
• Green Tea.	2.00€
• Green tea with ice.	2.00€
• Chamomile.	2.00€
• Chamomile with ice.	2.00€
• Black tea with cinnamon.	2.00€
• Black tea with ice.	2.00€
• Red tea.	2.00€
• Red tea with ice.	2.00€
• Digestive Rooibos tea.	2.00€
• Rooibos tea with ice.	2.00€
• Forest fruits tea.	2.00€
• Berry tea with ice.	2.00€
• Mint pennyroyal.	2.00€
• Mint pennyroyal with ice.	2.00€

We offer takeaway food.

We have food information on allergens.

Wiffi pasword: lapulperiadelpuerto2020

VAT INCLUDED

ALLERGENS



Sulphites



Soy



Sesame



Fish



Mustard



Mollusks



Dairy products



Eggs



Gluten



Nuts



Crustaceans



Peanuts



Celery



Lupins

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