

bicos

bicos * means kiss in Galicia, our homeland, and it is one of the most beautiful expression of love. It is what happens when the best of Galician tradition meets with the beauties of the Mediterranean, bicos is what happens when we welcome you to your table, making you forget you are away from home.

TO SHARE

Roots

- Authentic Galician Pie 7€ (ask for our daily filling)
- Our famous "Cocido" croquettes 8€/6ud
- Padron peppers (green peppers) 5,5€ · Veggie (Only in season)
- "Galician Style" Octopus 14€ (+boiled potatoes 1,5€)
- Prawns, potatoes and octopus casserole 12,90€
- Galician mussels cooked "marinera" style 8€
- Marinated pork loin, sautéed potatoes, mushrooms and "Padron" peppers 14€
- Toast with "lacon" (pork), Arzuza cheese and caramelized onions 5,5€
- Iberian ham platter (100gr) 18€
- Selection of Galician cheese with fig marmalade 12€ · Veggie
- "Bicos" platter of Iberian ham, Lalin chorizo and San Simón cheese 16€

Our very own cooking

- Sardines Hummus slightly spicy 7€
- Spinach and cheese homemade croquettes with basil mayonnaise 8€/6u. · Veggie
- Spanish potato salad with seaweed and cockles 7,8€
- Galician "lacon" carpaccio with honey mustard vinaigrette 9€
- Our Galician style scallop 6€
- Grilled baby scallops with mango ali-oli 13,2€/6u
- Soft cheese and strawberry salad with sweet vinaigrette 9€ · Veggie
- Veal cutlet creamy rice 11,50€
- Iberian pork tataki with sweet soy sauce and greens 17€
- Gratin house cannelloni 9€

Extra bread basket 1,50€

CHEF SPECIALS

Don't forget to ask about
the Chef Specials!

We love to surprise you!

MAIN DISHES

- "Portuguese style" codfish 17€
- Scallops and hake brochette with sautéed vegetables 17,5€
- Traditional lightly roasted codfish, sea urchins and a mashed potato 18€
- Slow-cooked beef cheek, truffle potato and chestnut sauce 17€
- Galician beef steak with "Padron" peppers and potatoes 18€
- Glazed Iberian pork ribs, apple puree and BBQ sauce 16,5€



Special hotpot
of the day

Spoiler, spoon
needed!

6€/u
Only Lunchtime Monday to Friday

DESSERTS

Toffee and chocolate coulant
with custard 5€

Fried milk pudding with
vanilla ice-cream 5€

"Cañitas de O Carballiño" 1€/ud
(A piece of Galicia)

Caramelised rice pudding
with vanilla 5€

Quince jam cannelloni,
O cebreiro cheese and
wild berries 5€



Aks us if you have any intolerance or allergy. We can adapt our dishes for you.

We recommended **Estrella Galicia** 🍷 All prices have IVA included.