

Centro Galego

de Londres

VEGETARIAN TAPAS

Spanish omelette 6.5

Our special omelette with potatoes, eggs and onion

Bravas or allioli fried potatoes 6

Spicy tomato sauce or garlic mayonnaise

Vegetable pisto 6.5

Traditional recipe with mixed vegetables and a quail egg

Cheese and spinach croquettes 6.75

Bread basket 3.50

Padron peppers 6.5

Galician padron peppers and sea salt

Mushrooms 6

Cooked with garlic, oil and parsley

Cheese 7.5

Manchego cheese board

Pan con tomate 3.75

Bread with natural tomato sauce and garlic olive oil

MEAT TAPAS

Chorizo 7

Spanish sausage cooked with red wine

Chicken goujons 6.75

Breaded chicken served with chips

Meat balls 8

Meat balls mixed pork and beef meat in tomato sauce

Raxo 8

Pork marinated served with potatoes

Iberico cured meat selection 13

Chorizo, salchichon, cabecero de lomo

Ham croquettes 6.75

Deep fried bechamel enriched with scraps of Serrano ham

SEA TAPAS

Octopus 15 / half portion 9.5

Galician octopus with potatoes and paprika

Garlic prawns 8.50

Served with delicious oil and garlic sauce

Squid 7.5

Deep fried squid rings

Baby squid 8

Deep fried baby squid

Anchovies 7.5

Marinated with white vinegar, oil and garlic

Cuttlefish stew with potatoes 8.5

A classic recipe slow cooked

Elvers 7.5

Garlic elvers with fried egg

Octopus croquettes 7

Deep-fried bechamel enriched with scraps of octopus



MAIN COURSES

SALADS

Mixed salad 6

Lettuce, tomatoes, onion and cucumber

Tuna salad 7.50

Lettuce, tomatoes, onion, cucumber
and, tuna

MEAT DISHES

Secreto iberico 18.5

Grilled iberican pork slices garnished
with chips and, padron peppers

Steak 19.5

Grilled beef steak garnished with chips
and, padron peppers

Lamb chops 17

Grilled and served with chips and salad

Cachopo 20.5

Breaded veal escalope filled with ham
and Galician cheese served with chips

CHILDREN DISHES

Homemade margherita pizza 7.5

Breaded chicken with chips 7

Pasta with tomato 7

Bowl of chips 4

Bowl of rice 4

Plain omelette 4

FISH DISHES

Monkfish Galician style 20

Cooked with prawns, mussels and
paprika sauce

Guilt-head bream 17

grilled sea bream fillets with boiled
potatoes and, salad

PAELLAS

Mixed paella 32

Traditional Spanish rice with chicken,
monkfish and seafood (min. 2 people)

Vegetable paella 26

Traditional Spanish rice with vegetables
(min. 2 people)

Seafood Paella 30

Traditional Spanish rice with seafood
(min. 2 people)

Black rice 30

Traditional Spanish rice with squid,
prawns and, squid ink (min. 2 people)

DESSERT

Brownie 5.5

Tarta de Santiago 5.5

Crème brûlée 5.5

Creme caramel 5.5

Rice pudding 5.5



*Please let us know if you
have any food allergies

Centro Galego

de Londres

TAPAS VEGETARIANAS

Tortilla española 6.5

Tortilla de patatas con cebolla

Patatas bravas o allioli 6

Spicy tomato sauce or garlic mayonnaise

Pisto de verduras 6.5

Pisto tradicional con huevo de codorniz

Croquetas de queso azul y espinacas 6.75

Cesta de pan 3.50

Pimientos del padrón 6.5

Sazonados con sal gruesa

Champiñones al ajillo 6

Cazuela de champiñones con ajo, perejil y vino blanco

Tabla de queso manchego 7.5

Pan con tomate 3.75

Pan con tomate natural, ajo y aceite de oliva

TAPAS DE LA TIERRA

Chorizo al vino tinto 7

Cazuela de chorizo en salsa de vino tinto

Julianas de pollo 6.75

Tiras de pollo empanado con patatas fritas

Albóndigas de carne 8

Elaboradas con carne mixta en su salsa

Raxo 8

Cerdo marinado con pimentón dulce y guranición de patatas

Tabla de embutidos ibéricos 13

Chorizo, salchichón y cabecero de lomo

Croquetas de jamón 6.75

Bechamel con taquitos de jamón Serrano

TAPAS DEL MAR

Pulpo 15 / media ración 9.5

Pulpo a la gallega

Gambas al ajillo 8.50

Cazuela de gambas peladas con un toque picante

Calamares a la romana 7.5

Anillas de calamar fritas

Puntillitas 8

Chopitos fritos

Boquerones 7.5

En vinagre con aceite y un toque de ajo

Guiso de sepia con patatas 8.5

Cazuela de sepia en salsa con patatas

Gulas 7.5

Gulas al ajillo con huevo frito

Croquetas de pulpo 7

Bechamel con delicias de pulpo



PLATOS PRINCIPALES

ENSALADAS

Mixta 6

Lechuga, tomate, cebolla y pepino

Atún 7.50

Lechuga, tomate, cebolla, pepino y atún

CARNES

Secreto ibérico 18.5

Filete de cerdo ibérico a la plancha con patatas fritas y pimientos del padrón

Entrecot ISI 19.5

Entrecot de ternera a la parrilla con patatas fritas y pimientos del padrón

Chuletas de cordero 17

Chuletas de cordero a la parrilla con guarnición de patatas fritas y ensalada

Cachopo 20.5

Filetes de ternera empanados rellenos de jamón serrano y queso de tetilla

PLATOS INFANTILES

Pizza margarita casera 7.5

Pollo empanado con patatas fritas 7

Pasta con tomate 7

Patatas fritas 4

Arroz 4

Tortilla francesa 4

PESCADOS

Rape a la gallega 20

Cazuela de rape en salsa con gambas, mejillones y patatas

Dorada 17

Filetes de dorada a la plancha con guarnición de patatas

PAELLAS

Paella mixta 32

Paella de pollo, rape y marisco (min. 2 personas)

Paella vegetariana 26

Paella con variado de verduras (min. 2 personas)

Paella marinera 30

Paella de rape y marisco (min. 2 personas)

Arroz negro 30

Paella de arroz negro con rape y marisco (min. 2 personas)

POSTRES

Brownie 5.5

Tarta de Santiago 5.5

Crema catalana 5.5

Flan 5.5

Arroz con leche 5.5



*Consulte a nuestro personal sobre cualquier alergia