

Si la
ba rio

Gastronomía



me

REGAL LOUNGE

nus

Now you can enjoy the cuisine of Silabario in a historic and emblematic place, a unique and different location in the centre of Vigo, perfect for business lunches and dinners and also for your most special banquets



me

nu

one*

Cuttlefish with black rice and roast garlic

Roast and glazed rib of Galician beef, its truffled juice
and sweet potato

*Runny chocolate sponge cake with orange custard
and mandarin sorbet*

Selection of wines and coffee service

65€ / IVA.Inc.

(*) Proposal valid for a minimum of 50 people



me

nu

two

Eggs at low temperature, wild mushrooms, Iberian ham
and truffled potatoes

5 Jotas Iberian pork tenderloin, mashed potatoes with chives
and sweet and sour sauce

Sticky toffee sponge pudding with saffron cream
and mango sorbet

Selection of wines and coffee service

70€ / IVA.Inc.



—
me

nu three

Truffled free-range chicken and boletus cannelloni

Line-caught hake with Tsuyu pil-pil, its caviar
and sautéed cauliflower

Our lemon pie with matcha tea and mint

Selection of wines and coffee service

75€ / IVA.Inc



me

nu

four

Tuna, sesame and avocado tartare with shrimp bread
Red pickled mussels and pickles Home-made corn pie
Creamy croquettes with Iberian ham and mushrooms

Baked cod in Galician bread, spinach and brandade of cashew
nuts and smoked "unto" [salted and smoked lard]

Roast and glazed rib of Galician beef, its truffled juice
and sweet potato

Puff pastry apple tart baked to order, with vanilla
and cinnamon ice cream

78€ / IVA.Inc



—
me

five

nu

Tuna, sesame and avocado tartare with shrimp bread

Red pickled mussels and pickles

Home-made corn pie

Creamy croquettes with Iberian ham and mushrooms

Line-caught hake with Tsuyu pil-pil, its caviar
and sautéed cauliflower

5 Jotas Iberian pork tenderloin, mashed potatoes with chives
and sweet and sour sauce

Creamy coffee and hazelnut pudding with rum and
raisin ice cream

Selection of wines and coffee service

85€ / IVA.Inc



OTHER OPTIONS...

Seafood and starters

Galician scallops

Traditional clams a la marniere

Roast and steamed king prawn

Grilled lobster with its sauces

Barnacles

Crayfish

Velvet crab from the estuary

Spider crab from the estuary

Roast scallops with creamy pea, Iberian ham
and smoked cashew nut soup

Roast red prawn, carnaroli rice made with its roe and codium

Spider crab with spot-on egg, onion and roe

Lobster salad with tender shoots and tomato vinaigrette

Shellfish cocktail with Burela tuna and sea urchin with lemon pil-pil

Cuttlefish with black rice and roast garlic

Eggs at low temperature, wild mushrooms, Iberian ham
and truffled potatoes

Truffled free-range chicken and boletus cannelloni

Pickled partridge salad, green apple and dried fruit and nuts

Fish

Baked monkfish, caldeirada of velvet crab and little onions

Grouper on a bed of clams and green asparagus

Sea bass baked with sea urchin, mussels and snow peas

Wild turbot baked with sautéed razor shells and lemon pil-pil

Line-caught hake with Tsuyu pil-pil, its caviar and sautéed cauliflower

Baked cod in Galician bread, with its brandade flavoured with smoked “unto” [salted and smoked lard] and garlic shoots

Meat

Roast cockerel from Mos, with its creamy pepitoria and tender carrots

Galician beef fillet steak, smoked cheese and Padrón peppers

Galician veal shanks stewed in their own juice, boletus and cumin flavoured consommé

5 Jotas Iberian pork tenderloin, mashed potatoes with chives and sweet and sour sauce

Roast and glazed rib of Galician beef, its truffled juice and sweet potato

Old style roast baby lamb, potatoes a la importance and charcoaled peppers





Desserts

Cheesecake and green apple

Mille-feuille cream slice and Bourbon vanilla ice cream

Strawberry and Saint Honoré éclair

Creamy tetilla cheese, quince jelly and macadamia nuts

Strawberries macerated in Port, black chocolate, salt and pepper

Runny chocolate sponge cake with orange custard
and mandarin sorbet

Sticky toffee sponge pudding with saffron cream and mango sorbet

Our lemon pie with matcha tea and mint

Puff pastry apple tart baked to order, with vanilla
and cinnamon ice cream

Creamy coffee and hazelnut pudding with rum and raisin ice cream

Hope to see you!

Si la
ba rio

Gastronomía

www.silabariogastronomia.com
eventos@restaurantesilabario.com
Tel: 986 077363