

A la carte

«The taste of the essence»

ENTREES

Peruvian Ceviche
*white fish fillet, scallops and crab claws
in leche de tigre, aji limo, chulpi corn and
sweet potato.*

Prawns with Licorice
*in a pastis reduction, on a glazed banana
with malt, organic portobellos and capers.*

Veal sweetbreads
smoked delicately and served in a juniper
sauce, with new potatoes, portobellos and
roasted garlic.

Spring Roll
stuffed with braised oxtail in red wine,
with bearnaise sauce and vietnamese roll.

Salmon Tartare
*with grapefruit and lychee, seasoned
with oyster teriyaki sauce, golden berries,
ginger and lemon balm.*

Octopus Bits
*grilled served with cassava croquettes
on a mixed peppers chimichurri sauce.*

Galenos Salad
organic lettuces mix, with vegetables from
the garden, avocado and herbs of
Provence citronette.

Cesar Salad
prepared by the maître, with romaine
lettuce, dijon mustard, anchovies, parmesan
cheese and croutons.

MAIN COURSES

Brothy Rice
*with bomba rice, ñora pepper, seasonal fish,
octopus, calamari, mussels, and rosemary,
Dublin Bay shrimp.*

Short Ribs
*a classic from Los Galenos, braised at
low temperature with Malbec wine,
Argentinian humita, squash and salsa
criolla.*

Piglet
confit with fennel, served with white
beans, black pudding and apples
flambéed with pastis.

Rack of lamb
crusted in Middle East herbs, on smoked
Za'atar hummus and wheat salad with
dates, honey and mint.

Seasonal Fishing
*with calamari a la chalaca, on aji panca
risotto, sweet corn and short oyster broth..*

Sorrel Salmon
*a French classic with a lemony taste, served
with brie en croûte, pears cooked in cava and
organic spinach.*

Pappardella
with seafood, white wine and creamy
arrabbiata sauce.

VEGETARIAN MENU

Step 1: Zucchini carpaccio
Step 2: Corn foam with legumes
Step 3: Almond crust goat cheese
Dessert: Matcha cake

Galenos sweet experience

“The dessert has to be outstanding, because it comes when the diner is no longer hungry”.

Alexander Grimod (French writer)

Matcha

Cotton cake and matcha tea mousse, with a center of forest fruits and sake, covered in white chocolate and almonds.

Millefeuille

With soft dulce de leche and Madagascar vanilla custard, served with forest fruits coulis.

5 latitudes from fine colombian cocoa bean

Sabayon mousse from Santander, chocolate crumble from Meta, hazelnut sponge from Tumaco, sorbet from Cundinamarca and tempered chocolate sheets from Nariño.

A coffee in Les Deux Magots

Whisky, coffee and nuts.

Piedmont

Orange, hazelnuts and curry.
Created with the intention of being on the border between sweet and salty.

Liguria

Basil, lemon, and white chocolate.
A very perfumed, fresh, and subtle dessert.

Rasp-berry

Raspberries, yogurt, coconut and vanilla.
With nuances, acids, sweets and aromatics.

Torrija

Butter brioche, milk, cinnamon, orange and vanilla. A classic pastry and tradition at Easter.

Pastry Chef: Julián García

FRAN SEGURA & CO



Pasteleria natural