









FROM THE SEA








“LES PERLES DE VALENCIA” valencian oyster	3,70€
OYSTER “FINE CLAIRE” N°2 France	3,50€
OYSTER PREPARED WITH CEVICHE	4,50€
OYSTER NORMANDIE SPECIALE UTAH, N°2 France	5€
SEMI-CURED MACKEREL CEVICHE	15€
SEAFOOD COCKTAIL (chopped seafood salad with vegetables)	12€
MUSSELS/MOULE BOUCHOT steamed with lemongrass and turmeric	10€
BOILED WHITE SHRIMP 100g	12€
RED SHRIMP FROM DENIA	18€

STARTERS


“SUPERGILDA” (Anchovy, sweet pepper and pickles)	3,50€
CUTTLEFISH SALAD	10,00€
“MATRIMONIO” Anchovy and pickled anchovy with focaccia bread	5,00€
2 ANCHOVIES “00” with crunchy bread	6,00€
  “ESPENCAT” (roasted peppers, onion and eggplant with cured cod)	12,00€
  COCA BREAD WITH COURGETTES, GOAT CHEESE AND ANCHOVIES	7,00€
  COCA BREAD WITH “PINMENTÓ AMB TONYINA”(green pepper, tuna and tomatoes)	8,00€
MAJORCAN COCA BREAD with spreadable sausage and Mahon cheese	9,00€
CURED / SMOKED FISH BOARD (mackerel, tuna extra, ling roe, sardine)	12/22€
ZOCO’S SPECIAL “BELLOTA” (IBÉRICO cold cuts)	22,00€
JAMÓN IBÉRICO CEBO KNIFE CUT	10/18€
CURED BLACK ANGUS BEEF HAM	10/18€
VALENCIAN CHEESES BOARD	12/20€
MANCHEGO CHEESES BOARD	12/20€
EUROPEAN CHEESES BOARD	13/25€



VEGGIES

 	ORGANIC VALENCIAN TOMATO WITH SPRING ONION AND TUNA BELLY	13,00€
	“PAPAS CON MOJO PICÓN” (potatoes with the Canarian spicy sauce)	7,00€
	GUACAMOLE WITH NACHOS	8,00€
	OUR “BRAVAS” (potatoes with allioli and paprika)	8,00€
	ROASTED WINTER VEGETABLES WITH CAPERS DRESSING VINAIGRETTE	12,00€
	“CASSOLETA” CHEESE WITH GREENS, TOMATO AND PESTO	12,00€
	MARINATED QUAIL WITH GREEN SALAD	12,00€

MAIN COURSES

	“ARRÒS AMB BLEDES” (rice with chard, beans and vegetables)	12€/serving
	“ARRÒS AMB FESOLS I NAPS” (rice with beans and turnip) 15€/serving (made to order)	
	RICE WITH CRAB AN RED SHRIMP	18€/serving
	“FUDEUÀ”(fine pasta based paella) WITH MUSHROOMS AND SPANISH HAM	12€/serving
	*The minimum order for each rice is 2 units. 1 type per table.	
	TRADITIONAL <i>ALL I PEBRE</i> (Eel and potato with garlic and pepper sauce)	15,00€
	PIG TROTTERS	12,00€
	OCTOPUS LEG “A FEIRA” with mashed potatoes	21,00€
	COD GRATIN	22,00€
	CHIVO DE CANILLAS (suckling goat leg)	25,00€
	PORK CHEEK WITH OPORTO SAUCE	18,00€

DESSERTS

FIGS WITH CAZALLA	5,00€
CHOCO AND NUTS BROWNIE with coffee ice cream	6,50€
CHEESECAKE WITH PX	5,50€
BRIOCHE “TORRIJA” with cappuccino ice cream	6,50€
CHEESE AND PUMPKIN PIE	6,00€
NATURAL SEASONAL FRUIT	4,50€