



TAPAS AND PINCHOS

SUPERGILDA Anchovy, sweet pepper and pickles	2,8€	LING ROE	14€
MATRIMONIO Anchovy and pickled anchovy with focaccia bread.	4€	DRIED SALTED TUNA BARBATE	13€
CUTTLEFISH SALAD	8€	2 ANCHOVY EXTRA OO	5€
CHORICITOS WITH CIDER	10€	SMOKED EEL	15€
CANS:		SEMI-SALTED MACKEREL CEVICHE	9€
ANCHOVIES IN EVOO Ria de Santoña	7,5€	SMALL SANWICHES:	
SPICY SARDINES Ria de Santoña	8€	TUNA with vegetables and mayonnaise	4€
MUSSELS XXL Ria de Santoña	9€	LOMO DE ORZA pork loin with dijonise	4€
RAZORS SHELL IN THEIR JUICE El legado de Lola. Rías gallegas	14€	SMOKED SARDINE with tomato jam	4,5€
SMALL SCALLOPS WITH SCALLOP SAUCE Ria de Santoña	9,5€	MAJORCAN spicy sobrassada, chese and crunchy onion	4€

PLATTERS

IBÉRICO HAM KNIFE CUT	10€/18€	VALENCIAN CHEESES	10€/20€
IBÉRICOS PLATTER Iberico cold cuts. With ham, Spanish chorizo, salchichon, lomo.	22€	INTERNATIONAL CHEESES	15€/20€
CECINA 100G	8€/14€	SALTED AND SMOKED FISH PLATTER Mackerel, mojama extra, ling roe, eel and sardine	12€/22€

*We have information on allergens, ask our staff.



ZOCO EXPERIENCE

OYSTERS FINE CLARE N°2 France	3,2€	FOIE MICUIT	15€
OYSTERS TARA N°3 Ireland	3,5€	SUCKLING GOAT FROM CANILLAS 500/600g	25€
OYSTERS ROYALE N°2 France	4,5€	OCTOPUS LEG on mashed potatoes	19€
		COD GRATIN	17€

6 FINE CLARE N°2 OYSTERS + BOTTLE OF CAVA + 1/2 TABLE OF SALTED AND SMOKED FISH 45€

6 OYSTERS ROYALE N°2 + BOTTLE OF CHAMPAGNE + TABLE OF SALTED AND SMOKED FISH 65€

FROM ORCHARD AND SEA

ORGANIC VALENCIAN TOMATO KM.0 WITH TUNA BELLY AND ONION	12€	COCA WITH OURGETTES, GOAT CHEESE AND ANCHOVIES	7€
CORDOVAN STYLE LETTUCE BUD WITH SMOKED ASSORTMENT	10€	COCA "PIMENTÓ AMB TONYINA" peppers, tomato and tuna	8€

VEGGIES

PATÉ DE TRIANA Hummus with mint	4,75€	FRESH BURRATA WITH TOMATO KM.0 AND BASIL	12€
BABA GANUSH eggplant hummus	5,5€	ARTICHOKE 3 units	8€
PAPAS CON MOJO PICÓN potatoes with spicy mojo	6€	GUACAMOLE WITH NACHOS	6€
NUESTRAS BRAVAS potatoes with allioli and paprika	6,5€		

DESSERTS

FIGS WITH CAZALLA	5€	NATURAL SEASONAL FRUIT	4,5€
CHOCOLATE COULANT	6,5€	CAKE OF THE DAY	5€