



## APPETIZERS, TAPAS AND PINTXOS

<b>SUPERGILDA</b>	Anchovy, sweet pepper and pickles	2,8€
<b>MATRIMONIO</b>	Anchovy and pickled anchovy with focaccia bread	4€
<b>CUTTLEFISH SALAD</b>		8€
<b>SEMI-SALTED MACKEREL CEVICHE</b>		9€
<b>2 ANCHOVIES EXTRA 'OO'</b>		5€
<b>DRIED SALTED TUNA FROM BARBATE</b>	100g	13€
<b>LING ROE WITH ALMONDS</b>	100g	14€
<b>SMOKED EEL</b>	50g	15€
<b>ESGARRAET</b>	Roasted red pepper with cod and garlic	8,5€
<b>CHORICITOS WITH CIDER</b>		10€
<b>SHRIMP SCAMPI</b>		14€

### PRESERVES AND CANS

<b>ANCHOVIES IN EVOO</b>	7,5€
Ría de Santoña	
<b>SPICY SARDINES</b>	8€
Samare, conserves valencianes	
<b>MUSSELS XXL</b>	9€
Ría de Santoña	
<b>RAZORS SHELL</b>	14€
El legado de Lola. Rías gallegas	
<b>SMALL SCALLOP WITH SCALLOP SAUCE</b>	9,5€
Ría de Santoña	
<b>SEA FOIE</b>	9€
Cod liver. Espinaler	
<b>EEL WITH ALL I PEBRE</b>	12€
Valencian garlic and pepper sauce	
Samare, conserves valencianes	

## ON BREAD

<b>COCA BREAD WITH OURGETTES, GOAT CHEESE AND ANCHOVIES</b>	7€
<b>COCA DE PIMENTÓ AMB TONYINA.</b>	8€
Coca bread with green pepper, tuna and tomato s	
<b>MONTADITO MALLORQUÍN</b>	4€
Spicy sobrassada, cheese and crunchy onion	
<b>MONTADITO SMOKED EEL</b>	4,5€
with roasted peppers jam and chili peppers	
<b>MONTADITO PORK LOIN WITH DIJONISE</b>	4€
<b>MONTADITO BONITO WITH VEGETABLES AND MAYONNAISE</b>	4€
<b>FOIE MICUIT WITH CRISTAL BREAD</b>	15€

## PLATTERS

<b>JAMÓN IBÉRICO DE CEBO KNIFE CUT</b>	10€/18€
<b>CECINA DE LEÓN 100G</b>	8€/14€
<b>ESPECIAL ZOCO BELLOTA</b>	22€
Ibérico cold cuts: ham, Spanish chorizo, salchichón, lomo	
<b>VALENCIAN CHEESES</b>	10€/20€
<b>INTERNATIONAL CHEESES</b>	15€/30€
<b>SALTED AND SMOKED FISH PLATTER</b>	12€/22€
Mackerel, tuna extra, ling roe, eel and sardine	



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## DAVID HERVÉ OYSTERS

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FINE CLARE N°2	France	3,2€
TARA N°3	Ireland	3,5€
ROYALE N°2	France	4,5€

### COMBO

6 FINE CLARE N°2 OYSTERS,  
1/2 SALTED AND SMOKED FISH  
PLATTER,  
BOTTLE OF CAVA  
**45€**

### PLUS

6 OSTRAS ROYALE N°2,  
SALTED AND SMOKED FISH  
PLATTER,  
BOTTLE OF CHAMPAGNE  
**65€**

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## VEGGIES

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VALENCIAN TOMATO ECO WITH SPRING ONION AND TUNA BELLY	12€
CORDOVAN STYLE LETTUCE BUD WITH SMOKED ASSORTMENT	10€
PAPAS CON MOJO PICÓN	6€
Boiled potatoes with the Canarian spicy mojo sauce	
NUESTRAS BRAVAS	6,5€
potatoes with allioli and paprika	
FRESH BURRATA WITH TOMATO KM.O AND PESTO	12€
PATÉ DE TRIANA	4,75€
Hummus with mint	
BABA GANUSH	5,5€
eggplant hummus	
ARTICHOKES (3U)	8€
seasonal	
GUACAMOLE WITH NACHOS	6€

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## MAIN COURSE

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OCTOPUS LEG "A FEIRA"	With mashed potatoes. 250g	19€
COD GRATIN FROM SAN SEBASTIÁN		17€
CHIVO DE CANILLAS	suckling goat from Canillas, Málaga 500/600g	25€
IBERIAN CHEEK WITH OPORTO SAUCE		16€

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## DESSERT

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FIGS WITH CAZALLA	5€	BRIOCHE "TORRIJA" WITH	6,5€
Anís Tenis, Monforte del Cid		CAPUCCINO ICE CREAM	
CHOCOLATE COULANT	6,5€	CAKE OF THE DAY	5€
CHEESECAKE WITH PX	5,5€	NATURAL SEASONAL FRUIT	4,5€