



STARTERS, TAPAS AND PINTXOS

SUPERGILDA	Anchovy, sweet pepper and pickles	3€
CUTTLEFISH SALAD		10€
SEMI-CURED MACKEREL CEVICHE		12€
2 ANCHOVIES EXTRA 'OO'		5€
SALT-DRIED TUNA FROM BARBATE	100g	16€
LING ROE SERVED WITH ALMONDS	100g	18€
ESGARRAET	Roasted red pepper with cod and garlic	8,5€

PRESERVES AND CANS

ANCHOVIES IN EVOO	7,5€
Ría de Santoña	
SPICY SARDINES	8€
Samare, conserves valencianes	
MUSSELS XXL	12€
Conservas Dardo	
RAZOR SHELLS	10€
El legado de Lola. Rías gallegas	
SMALL SCALLOPS WITH SCALLOP SAUCE	12€
Ría de Santoña	

TOASTS

COCA BREAD WITH COURGETTES, GOAT CHEESE AND ANCHOVIES	7€
COCA DE PIMENTÓ AMB TONYINA.	8€
Coca bread with green pepper, tuna and tomatoes	
3 ASSORTED COCA BREADS	12€
Spicy sobrassada, vegetables sauce and artichoke	
MATRIMONIO	5€
Anchovy and pickled anchovy with focaccia bread	
FOIE MICUIT	15€
with crunchy bread	

PLATTERS

JAMÓN IBÉRICO DE CEBO KNIFE CUT	50g/100g	10€/18€
CURED BEEF HAM	50g/100g	10€/18€
ZOCO'S SPECIAL BELLOTA	"Ibérico" cold cuts: ham, Spanish chorizo, salchichón, lomo	22€
VALENCIAN CHEESES		12€/20€
INTERNATIONAL CHEESES		15€/30€
CURED AND SMOKED FISH PLATTER	Mackerel, tuna extra, ling roe and sardine	12€/22€

TRADITIONAL RICE DISHES

ARRÒS AMB BLEDES	Traditional rice soup with chard	ONLY ON TUESDAY AND WEDNESDAY	12€
ARRÒS AMB FESOLS I NAPS	Traditional creamy rice with white beans, turnip and pork		15€
ARRÒS AL FORN	Traditional oven cooked rice with chickpeas, different pork cuts and potatoes		12€

*We have information on allergens, ask our staff



OYSTERS

FINE CLAIRE N°2 France 3,5€

VALENCIAN PEARL 3,5€

OYSTER PREPARED WITH
CEVICHE 4,5€

NORMANDIE SPECIAL 5€

COMBO 45€

3 FINE CLAIRE N°2 OYSTERS +
3 VALENCIAN PEARLS +
1/2 CURED AND SMOKED FISH
PLATTER,
BOTTLE OF CAVA

PLUS 78€

3 VALENCIAN PEARLS +
3 NORMANDIE SPECIAL +
1/2 CURED AND SMOKED FISH
PLATTER + FOIE MICUIT +
BOTTLE OF CHAMPAGNE

VEGGIES

 ORGANIC VALENCIAN TOMATO WITH SPRING ONION AND TUNA BELLY 12€

 ROASTED WINTER VEGETABLES WITH CAPERS DRESSING VINAIGRETTE 12€

 PAPAS CON MOJO PICÓN Boiled potatoes with the Canarian spicy mojo sauce 7€

 OUR "BRAVAS" potatoes with allioli and paprika 8€

  FRESH BURRATA WITH LOCAL TOMATO AND PESTO 12€

 ARTICHOKE (3U) seasonal 9€

 MARINADE ARTICHOKE 9€

 GUACAMOLE WITH NACHOS 8€

MAIN COURSES

TRADICIONAL "ALL I PEBRE" EELS Eel and potato stew with garlic, pepper and almond sauce. 15€

OCTOPUS LEG "A FEIRA" With mashed potatoes. 250g 19€

COD GRATIN FROM SAN SEBASTIÁN 20€

CHIVO DE CANILLAS suckling goat from Canillas, Málaga 500/600g 25€

IBERIAN PORK CHEEK WITH OPORTO SAUCE 17€

DESSERTS

FIGS WITH CAZALLA 5€
Anis Tenis, Monforte del Cid

CHOCO AND NUTS
BROWNIE 6,5€

CHEESECAKE WITH PX 5,5€

BRIOCHE "TORRIJA" WITH
CAPUCCINO ICE CREAM 6,5€

CHEESE AND PUMPKIN PIE 6€

NATURAL SEASONAL FRUIT 4,5€

*We have information on allergens, ask our staff

 : vegetables

 : fish

 : dairy