



STARTERS, TAPAS AND PINTXOS

SUPERGILDA	Anchovy, sweet pepper and pickles	2,8€
MATRIMONIO	Anchovy and pickled anchovy with focaccia bread	4€
CUTTLEFISH SALAD		10€
SEMI-CURED MACKEREL CEVICHE		12€
2 ANCHOVIES EXTRA 'OO'		5€
SALT-DRIED TUNA FROM BARBATE	100g	14€
LING ROE SERVED WITH ALMONDS	100g	16€
TINY RED PEPPER STUFFED WITH COD BRANDADE		12€
ESGARRAET	Roasted red pepper with cod and garlic	8,5€
CHORICITOS WITH CIDER DRESSING SAUCE		10€

PRESERVES AND CANS

ANCHOVIES IN EVOO	7,5€
Ría de Santoña	
SPICY SARDINES	8€
Samare, conserves valencianes	
MUSSELS XXL	9€
Ría de Santoña	
RAZOR SHELLS	10€
El legado de Lola. Rías gallegas	
SMALL SCALLOPS WITH SCALLOP SAUCE	12€
Ría de Santoña	

GARLIC OIL FRIED SHRIMP 16€

TOASTS

COCA BREAD WITH COURGETTES, GOAT CHEESE AND ANCHOVIES	7€
COCA DE PIMENTÓ AMB TONYINA.	8€
Coca bread with green pepper, tuna and tomato s	
MONTADITO MALLORQUÍN	4€
Spicy sobrassada, cheese and crunchy onion	
MONTADITO SMOKED SARDINE	4,5€
with roasted peppers jam and chili peppers	
MONTADITO PORK LOIN WITH DIJONNAISE	4€
MONTADITO WHITE TUNA WITH VEGETABLES AND MAYONNAISE	4€
FOIE MICUIT	15€
with crunchy bread	

PLATTERS

JAMÓN IBÉRICO DE CEBO KNIFE CUT	50g/100g	10€/18€
CURED BEEF HAM	50g/100g	8€/14€
ZOCO'S SPECIAL BELLOTA	"Ibérico" cold cuts: ham, Spanish chorizo, salchichón, lomo	22€
VALENCIAN CHEESES		10€/20€
INTERNATIONAL CHEESES		15€/30€
CURED AND SMOKED FISH PLATTER	Mackerel, tuna extra, ling roe and sardine	12€/22€

*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 80€

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	6€
 OUR "BRAVAS" potatoes with allioli and paprika	6,5€
  FRESH BURRATA WITH LOCAL TOMATO AND PESTO	12€
 PATÉ DE TRIANA Hummus with mint	4,75€
 BABA GANUSH eggplant hummus	5,5€
 ARTICHOKE (3U) seasonal	8€
 GUACAMOLE WITH NACHOS	6€

MAIN COURSES

TRADICIONAL "ALL I PEBRE" EELS Eel and potato stew with garlic, pepper and almond sauce.	12€
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 PORK CHEEK WITH OPORTO SAUCE	16€

DESSERTS

FIGS WITH CAZALLA Anis Tenis, Monforte del Cid	5€	BRIOCHE "TORRIJA" WITH CAPUCCINO ICE CREAM	6,5€
CHOCO AND NUTS BROWNIE	6,5€	CHEESE AND PUMPKIN PIE	6€
CHEESECAKE WITH PX	5,5€	NATURAL SEASONAL FRUIT	4,5€

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 : vegetables

 : fish

 : dairy