



Suggestions and comments at
tabernagalegaochispagmail.com



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10% Supplement for terrace's service

Tapas

Boiled lacón (pork shoulder)	7.75
Roasted lacón (pork shoulder)	7.75
O'Chís pa potatoes (two sauces)	3.95
Cachelos (boiled potatoes with paprika)	3.75
Galician pork ear	5.75
Andalusian squids	7.00
Cod omelette	6.75
Galician pasty	5.00
Turnip tops	3.25
Bombas (xxx)	1.50
Croquettes	1.25
Fried anchovy	5.75
Padrón Peppers	5.25
Assortment of mushrooms	6.75
Fried pork snout	5.75
Chorizo in wine (spicy pork sausage)	4.50
Galician chorizo with cachelos (galician spicy pork sausage with potatoes)	3.00
Pincho moruno casserole (brochette)	6.50
Callos with chickpeas (tripe)	7.00
Anchovy in vinegar	5.50
Anchovy (unit)	1.60
Bread basket / with tomato	2.00/4.00

Salads And Starters

Galician broth	5.75
Fish broth	6.50
Mixed salad	6.75
Salad with goat cheese	9.75
Jamon 5J (spanish ham)	19.50
Jamón de Ral d'Aviño	10.00
Embutidos board (cured, dry sausages)	16.50
Cheese board	16.50
Semi-cured cheese board	6.50
Cured cheese board (Idiazábal cheese)	7.95

Mountain Dishes

Codillo O'Chispa with cachelos (pork knuckle with boiled potatoes)	8.50
Caldeiro style meat with potatoes	8.50
O'Chispa dish (Iacon, grelos, cachelos and chorizo) (shoulder of pork, turnip tops, boiled potatoes and spicy pork sausage)	36.00
O'Chispa tray (pork knuckle, pork ears, octopus, potatoes and spicy pork sausage)	15.50
Iberian pork fillet	14.50
Galician supreme beef sirloin	18.50
Galician supreme beef ribeye	17.50
Galician supreme beef t-bone steak	31.00€/Kg
Galician cow T-bone steak	42.00€/Kg
Galician cow selection T-bone steak	55.00€/Kg
T-bone steak certified	S/M

Fresh Pork Meat Iberian

Iberian pork loin	18.50
Lean Iberian pork fillet	18.50
Shoulder of Iberian pork	18.50

Sea Dishes

Octopus a feira	16.50
Large octopus a feira	27.50
Grilled galician razor shells	20.00
½ galician razor shells	11.00
Steamed mussels / mussels in marinara sauce	7.25
Steamed clams	16.50
Grilled prawns	9.00
 COD	 15.50
HAKE	15.50

HOW DO WE COOK THEM?

*GALICIAN STYLE

(steamed with onion, sliced potatoes and paprika).

*CATALAN STYLE

(fried with homemade tomato sauce, raisins and pine nuts).

*DONOSTIARRA STYLE

(grilled, with fried sauce with garlicks, chilli pepper, apple vinegar and mixed sautéed vegetables).

*FRIED

(with onion and candied pepper).

*GRILLED

(with garlic mousseline and “píquillo” pepper sauce).

Red Wine

(Designation of Origin = D.O.)

D.O. MONTERREI

Quinta das Tapias 12.00
(100% Mencía)

Quinta das Tapias 10 15.50
(100% Mencía)

D.O. RIOJA ALAVESA

Jardín Rojo 11.50
100% Tempranillo joven

El Buscador 16.50
90% Tempranillo 10% Garnacha crianza

D.O. RIOJA ALTA

Viña Tondonia Reserva 32.00
75% Tempranillo 15% Garnacha
10% Graciano y Mazuelo

D.O. RIBERA DEL DUERO

Fuenteespina selección 22.00
100% Tempranillo

Pruno 22.00
90% Tinta Fina 10% Cabernet Sauvignon

Avelino Vegas 29.50
100% Tempranillo

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Rosé Wine

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Viña Aliaga 12.00

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White Wine

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D.O. RIAS BAIXAS

Torre de la Moreíra	15.75
100% Albariño	
bottle 3/8	9.50
Colleita Propia	12.00
Albariño y Godello	

D.O. VALDEORRAS

Montenovo	17.50
100% Godello	

D.O. RIBEIRO

Cuqueira	11.50
Torrontés y treixadura	

TURBIO WINE BOTTLE	7.00
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Cavas (Catalan champagne)

Escofet Rosell 1731 Brut Nature	12.50
Jané Ventura Brut Nature	17.50
Juvé y Camps Reserva de la Familia	23.50

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Sangría

WINE SANGRIA BIG	11.00
“ “ “ LITTLE	8.00

SANGRIA DE GAVA	12.00
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