



C E R V E C E R Í A S

ENSALADAS Y VERDURAS / SALADS AND VEGETABLES	€
Tomate aliñado / Fresh tomato salad	4.50
Tomate con anchoas / Fresh tomato salad with canned anchovies	10.00
Ventresca con tomate / Fresh tomato salad with ventresca (white tuna)	10.00
Cogollos con ventresca / Letuce hearts with ventresca (white tuna)	10.00
Cogollos con anchoas / Letuce hearts with canned anchovies	10.00
Ensalada de queso de cabra / Green salad with goat cheese	11.00
Ensalada mixta / House salad	9.00

CARNES / MEATS	€
Rabo de toro / Ox tail stew	14.00
Carrillada al Oloroso / Iberian pork cheeks in white wine sauce	12.00
Flamenquín / Fried meat and cheese roll	9.00
Churrasco de pollo / Grilled boneless chicken breast	9.00
Chuletitas de cordero / Small lamb chops	14.00
Entrecot / Prime cut steak (Boneless)	17.00
Solomillo de ternera / Beef tenderloin	19.00
Chuletón / T-Bone steak	30.00
Pinchitos (Unid) / Skewers (each)	3.50

PESCADOS Y MARISCOS / FISH AND SEAFOOD	€
Gambas (100gr) / Prawns (100gr)	
Gambas al ajillo / Garlic prawns	10.00
Pulpo a la brasa / Octopus, Galician style	16.00
Mejillones al natural / Steamed mussels	8.00
Chipirones en su tinta / Squid in a sauce of squid ink	9.00
Calamar a la plancha / Grilled squid (Price per Kg)	S.P.
Filete atún a la plancha / Grilled tuna	18.00
Otros (Consultar disponibilidad)	
Fresh catch of the day (Check availability)	

EMBUTIDOS / CURED MEATS AND CHEESES	€	€
	Ración Portion 100gr	1/2 Ración 1/2 Portion 50gr
Jamón Ibérico / Cured spanish ham	18.00	10.00
Caña de lomo ibérico / Cured pork tenderloin	16.00	9.00
Chorizo ibérico / Iberian chorizo (spicy sausage)	10.00	6.00
Salchichón ibérico / Iberian salchichon (salami style)	10.00	6.00
Queso manchego / Manchego Cheese	12.00	8.00
Cecina / Iberian cured beef (breasola style)	11.00	
Tabla de paté / Paté plate	8.00	

APERITIVOS Y AHUMADOS / SMOKED FISH	€
Mojama de atún / Salted ling roe	10.00
Huevas de Maruca / Salted dried tuna	12.00
Bacalao / Smoked cod	12.00
Salmón / Smoked salmon	12.00
Sardinas ahumadas / Smoked sardines	12.00
Surtido de ahumados / Assortment of smoked fish	14.00

CONSERVAS GALLEGAS / GALICIAN CANNED FISH	€
Berberechos / Cockles	14.50
Almejas / Clams	7.00
Mejillones / Mussels	8.00
Navajas / Razor Clams	9.00
Zamburriñas / Scallops	7.00
Lote de conservas / Assortment of canned fish	25.00
(Check availability) (Mejillones, berberechos y navajas)	
Segun disponibilidad	

CONSERVAS GALLEGAS SERIE ORO ¡¡IMPRESIONANTES!! GALICIAN CANNED FISH LUXURY SELECTION
Berberechos / Cockles
Almejas / Clams
Mejillones / Mussels
Navajas / Razor Clams
Huevas / Fish roe

POSTRES / DESSERTS	€
Tarta de queso / Cheesecake	3.50
Mousse de chocolate / Chocolate mousse	3.50
Manzana y Toffe / Apple and toffee dessert	3.50
Tarta de la casa / Cake baked in-house	3.50
Otros / Dessert of the day (Check availability)	3.50

	€
Pan Unidad / Unit Bread	0.50

APERITIVOS / APPETIZERS €

Patatas fritas / <i>Potato crisps</i>	3.00
Pepinillos rellenos de anchoas <i>/ Pickles stuffed with canned anchovies</i>	1.50
Pepinillos rellenos de boquerones <i>/ Pickles stuffed with boquerones (local anchovies)</i>	1.50

CANAPÉS / TOAST TOPPED WITH... €

Salmón con gulas / <i>Smoked salmon and baby eels</i>	3.00
Salmón con queso fresco / <i>Smoked salmon and fresh cheese</i>	3.00
Salmón con roquefort / <i>Smoked salmon and blue cheese</i>	3.00
Salmorejo / <i>Thick gazpacho</i>	3.00
Anchoas / <i>Anchovies</i>	3.00
Gambas / <i>Prawns</i>	3.00
Sardina ahumada con tomate deshidratado <i>/ Smoked sardines and and sundried tomato</i>	3.00
Ventresca de atún / <i>White Tuna</i>	3.00
Bacon con brie / <i>Bacon and brie</i>	3.00
Setas con brie / <i>Mushrooms and brie</i>	3.00
Gulas / <i>Baby eels</i>	3.00
Bacalao con queso y tomates / <i>Cod, cheese and fresh tomatoes</i>	3.00
Boquerones en vinagre / <i>Local anchovies marinated in vinegar</i>	3.00
Brie con anchoas / <i>Brie and canned anchovies</i>	3.00
Brie con anchoas y tomate <i>/ Brie, canned anchovies and fresh tomato</i>	3.00
Brie con salmón / <i>Brie and smoked salmon</i>	3.00
Cangrejo / <i>Crab (Canned)</i>	3.00
Matrimonio / <i>Canned and local anchovies</i>	3.00
Morcilla con piñones / <i>Black pudding and pine nuts</i>	3.00
Morcilla con cebolleta / <i>Black pudding and onion</i>	3.00
Mozzarella / <i>Mozzarella</i>	3.00
Pulpo / <i>Octopus</i>	3.00
Queso de cabra con cebolla caramelizada <i>/ Goat cheese and caramelized onion</i>	3.00
Roquefort con tomate deshidratado <i>/ Blue cheese and sundried tomato</i>	3.00
6 canapés variados / <i>Selection of canapes</i>	15.00
12 canapés variados / <i>Selection of 12 canapes</i>	28.00

PULGUITAS / SMALL SANDWICHES €

Solomillo / <i>Pork tenderlion</i>	3.00
Jabuguito / <i>Cured spanish ham</i>	3.00
Mejillones / <i>Mussels</i>	3.00
Jamón de pato / <i>Duck meat</i>	3.00
Ventresca / <i>Ventresca White tuna</i>	3.00
Tortilla de patatas / <i>Spanish omelette</i>	3.00

RACIONES / MAIN DISHES €

Salmorejo / <i>Thick gazpacho</i>	6.00	4.00
Boquerones en vinagre / <i>Local anchovies marinated in vinegar</i>	9.00	4.50
Anchoas / <i>Anchovies (canned)</i>	13.00	7.00
Matrimonio / <i>Canned and local anchovies</i>	10.00	5.00
Ensaladilla rusa / <i>Russian potato salad</i>	8.00	
Habitas con jamón / <i>Baby fava beans with cured spanish ham</i>	9.00	
Revueltos variados / <i>Scrambled eggs with your choice of ingredients</i>	9.50	
Huevos con papas / <i>Fried eggs and chips</i>	8.50	
Lacón a la gallega / <i>Roasted and seasoned pork shoulder</i>	9.00	
Solomillo al Jerez / <i>Sirloin with sherry</i>	9.00	
Jamón de pato / <i>Duck meat</i>	12.00	
Pincho de tortilla / <i>Slice of spanish omelette</i>	4.00	
Pimientos del Piquillo con bacalao y gambas <i>/ Bell stuffed with cod and prawns</i>	9.00	
Pimientos del Piquillo con perdiz / <i>Bell stuffed with partridge</i>	9.00	
Pimientos del Piquillo con Changurro <i>/ Bell stuffed with canned crab</i>	9.00	
Croquetas boletus / <i>Boletus croquettes</i>	8.00	
Croquetas de jamón ibérico / <i>Cured spanish ham croquettes</i>	8.00	
Croquetas de salchichón de Málaga / <i>Málaga sausage croquettes</i>	8.00	
Plato de feria (Unid) por persona <i>/ House choice of specialties (per person)</i>	10.00	



DE CUCHARA / SOUPS AND STEWS €

Gazpachuelo / <i>Traditional fish soup in cream broth</i>	7.00
Berza / <i>Cabbage stew</i>	7.00
Callos a la malagueña / <i>Málaga style tripe stew</i>	7.00
Fabada asturiana / <i>Asturian style fava bean stew</i>	6.00
Cocido (Los Jueves) (Unid) / <i>Traditional spanish stew (Thursdays only)</i>	12.00
Caracoles / <i>Snail stew</i>	5.50
Migas / <i>Traditional breadcrumb sauté</i>	5.00
Arroz / <i>Paella (per plate)</i>	5.00
Paella (Consultar) mínimo 4 personas <i>Pan of paella (please ask, minimum 4 people)</i>	

MENÚ INFANTIL / KIDS MENU

Croquetas y a elegir: huevos con patatas o tortilla francesa Incluye agua y refresco <i>Croquettes and choice of: Fried eggs and chips or omelette, water and soft drink included</i>	
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7.50€