

FROM OUR LARDER

Olives.....	2
Bonilla a la vista crisps.....	3
“Gilda” —unit—	2,50
Herring	4
Salt-cured tuna.....	4
Ling roe	4
Cured bonito loin	4
Sarda in oil with tomato-rubbed bread	4
Fresh anchovies in vinegar	4
Cod and tomato salad in homemade preserve.....	5
Smoked sardine	5
Bonito belly with spring onions and confit tomato.....	8
Requeté (mackerel and piquillo pepper)....	3
Russian salad.....	4,50
“Papas aliñás” with mackerel	4,50
Chargrilled artichokes.....	6
Chargrilled artichokes with ham	7
“Tortilla de patatas”.....	4
“Rubia gallega” matured beef ham PREMIUM.....	6
Chorizo (spicy pork sausage) from Cal Rovira.....	4
100% acorn-fed Iberian shoulder from Salamanca cut with knife	6
Pasamontes Oro, Manchego cheese cured for 12 months.....	4
Button mushrooms in “txakoli” sauce	6
Chorizo a la sidra (spicy pork sausage)	4
“Ajoarriero” salted cod.....	6
“Callos”.....	6
Bread.....	1,50
Bread rubbed with tomato	3

SWEETS

“Carquinyolis” almond biscuits..	2
Chocolate truffles	3

ALLERGIES: please notify a member of staff if you have any allergies or special dietary requirements

ANISAKIS: in accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving

VAT included

MIXES

Assorted shellfish	9
Salted and smoked	9
Surf and turf	12
Festival selection of fish and shellfish	12

COCKLES

House cockles (ration)	5
Casa Santoña 25/35	18
Zallo 35/45	20
Serrats 30/35	23
Ramón Peña 30/35	30
Los Peperetes 30/40	45

CLAMS

House clams (ration)	4
Broto 16/20	40
Real Conservera Española (R.C.E.) 8/10.....	50

MUSSELS

House mussels (ration)	3
Serrats 8/12	9
Tricana, spicy (Portugal)	10
Zallo 8/10	11
Real Conservera Española (R.C.E.) 6/8.....	14
Ramón Peña 8/10	15

RAZOR SHELLS

House razor shells (ration)	5
Broto 6/8	16

SCALLOPS

Los Peperetes	19
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BABY SQUID

Los Peperetes, baby squid in their ink	14
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ANCHOVIES

Zallo, barrel anchovy (2 fillets).....	2,50
Olasagasti, in olive oil (4 fillets).....	5
Angelachu (whole tin with 9 fillets).....	14

SARDINES

House sardines in olive oil.....	4
Lucas, in oil and lemon (Portugal).....	5
Pinhais, spicy (Portugal)	5
Casa Santoña, 16/22.....	7
Serrats, 16/20.....	8
Tricana, skinned and boned in oil.....	9
Los Peperetes	16

MACKEREL

Pinhais, in tomato (Portugal)	4
Pinhais, in spicy oil (Portugal)	4
Herpac, small whole mackerel in olive oil	6
Minor, small mackerel in olive oil (Portugal)....	7
Tricana, with lemon (Portugal)	9
R.C.E., small mackerel in olive oil (Galicia).....	10

OTHERS

Pinhais, horse mackerel with tomato (Portugal)	5
Lola, Andalusian bullet tuna fillet.....	6
Minor, horse mackerel in oil (Portugal)	9
Tricana, horse mackerel with seasoning (Portugal)	9
Olasagasti, tuna belly in olive oil	16
Herpac, bluefin tuna tarantello in olive oil	18
R.C.E., spicy hake roe.....	18
R.C.E., white Celeiro caviar	21



DRINKS (BY THE GLASS)

RED WINE

Etxeita 2022	3,50
El de Debajo de la Escalera 2021	5
Jaspí Negre 2019	3,50
Hito, Cepa 21 2021	4

ROSÉ WINE

Pagos de Araiz 2022.....	3,50
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WHITE WINE

Júlia Bernet Xarel·lo 2022	3,50
Talai Berri 2022.....	4
Menade Nosso 2022	3,50
Terra de Godos 2022	3,50

CAVA

Júlia Bernet Ingènius.....	5
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CIDER

Zapiain 2022.....	3
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VERMOUTH

House vermouth	2,50
House vermouth (Bottle)	13
Capçanes	3,50
Martínez Lacuesta	3
Martínez Lacuesta Reserva	4

MANZANILLA SHERRY

Elías Guzmán	3,50
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SPECIALS

Pedro Ximenez	3,50
Amontillado.....	4
Oloroso.....	4
Oloroso Cream	4
Palo Cortado	4,50

BEER

Canya	2,95
1/2 Canya	1,70
Clara.....	2,95
1/2 Clara	1,70
Pint	4,95
Daura	3,10
Bilbao Oro	3,50
Without Alcohol	2,95

COCKTAILS

Ballantine's	10
Ron Barceló.....	10
Bombay.....	10
Seagram's	10
Absolut	10
Gin 209.....	12

** Full drinks and prices list available for the customers*