

Gildas by MARICARMEN

*clásica 2.5
premium anchovie, olives, piparra.

*boquerón 2.2
premium white anchovie, olives, piparra.

*matrimonio 2.8
premium white and smoked anchovie, olives, piparra.

*camarón de la isla 3
gamba, quail egg, olive, roquito pepper.

*queso 2
gordal olive, mozzarella, dried tomato, piparra

*de la huerta 1.8
gordal olive, artichoke, dried tomato, piparra.

*sardina 3
olives, smoked sardine, dried tomato, piparra

Charcuterie and quesos

*selection of three cheeses 8
La Peral - creamy blue with gentle sweetness
San Simón - Mild, smoky cow's milk cheese
Manchego - Firm, nutty sheep's milk classic
Payoyo - Intense, rustic goat/sheep cheese
Idiazabal - Smoked sheep's milk, bold, savory

*selection of three cold meat 7.5

Salchichón

Truffled salchichón

Morcón - artisanal chorizo

Cecina - salt-cured, smoked beef

Papada Ibérica-spanish guanciale

Chorizo

Lomo

*Jamón Ibérico 100% bellota 36 mo. cured, hand carved 19

dips

*alioli 1

*smoked butter 1

*tumaca 1

*olive oil+PX 1

*jamon paté 1

Premium tinned fish

- *ventresca de bonito 12
Spanish bonito tuna belly, served with tumaca and bread (Arroyabe)
- *mejillones 9.5
galician mussels in escabeche, served with bread (Arroyabe)
- *zamburiñas 8
galician scallops in Galician sauce (tomato and paprika) served with bread (Portomar)
- *berberechos 14
steamed galician cockles in water. Served with bread (Arroyabe)

raciones *small dishes*

- *selection of bread 5.5
- *olivas gordal 4.95
- *breaded aubergine with vine tomato roasted 8.5
- *bikini (toastie) with truffle, San Simón smoked cheese, piparra, kewpie 8
- *ajo blanco with cured caballa (mackerel), grapes and EVOO 9
- *boquerones served with homemade crisps 5.5
- *smoked sardine 6
suggested with tumaca and bread
- *premium anchovies 5.5
suggested with smoked butter and bread
- *gambas al ajillo tartare, squid ink tapioca crackers 15
- *tortilla 7.25
- *tortilla brie & smoked almond 9.5
- *tortilla jamón and truffle 10.5
- *huevos rotos dauphinois style (cured yolk):
with truffle 9.5
with jamón ibérico 13.4
- *matured rump steak brioche burger dipped in demiglace 12
add homemade crisps +3
- *secreto ibérico breaded sando with pickled cucumber and mayopaprika 12.7

postres *desserts*

- *cremoso de chocolate with EVOO, maldon salt and wine infused bread 7