

Gildas by MARICARMEN

- *clásica 2.5
premium anchovie, olives, piparra. (D)
- *boquerón 2.2
premium white anchovie, olives, piparra. (D)
- *matrimonio 2.8
premium white and smoked anchovie, olives, piparra. (D)
- *camarón de la isla 3
gamba, quail egg, olive, roquito pepper. (C,N)
- *queso 2
gordal olive, cheese, dried tomato, piparra (F,V)
- *de la huerta 1.8
gordal olive, artichoke, pickled aubergine, piparra. (VG)
- *cecina 3
olives, cecina, manchego cheese, piparra (F,L)

Charcuterie and cheeses

all charcuterie/cheese
available to take away, -30%

- *selection of three cheeses (60g) 8 (F,H,V)
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 (60g) 9 (L)
Salchichón
Truffled salchichón
Morcón - artisanal chorizo
Cecina - salt-cured, smoked beef
Papada Ibérica-spanish guanciale
Chorizo
Lomo
- *Jamón Ibérico 100% bellota (60g) 36 mo. cured, hand carved 19 (L)

dips

- *alioli 1
- *tumaca 1
- *jamon paté 1
- *smoked butter 1
- *olive oil+PX 1

ALLERGENS LIST (in brackets next to every dish)

A-celery C-eggs E-lupin G-molluscs I-peanuts K-soya M-mustard V-vegetarian
B-gluten D-fish F-milk H-nuts J-sesame seeds L-sulphur dioxide N-crustaceans VG-vegan
Allergen risk: cross-contact may occur

Premium Tinned Fish

*ventresca de atun claro 12

Spanish bonito tuna belly, served with tumaca and bread (Arroyabe) (B,D)

*mejillones 9.5

galician mussels in escabeche, served with bread (Portomar) (B,G)

*zamburiñas 8.5

galician scallops in Galician sauce (tomato and paprika) served with bread (Portomar) (B,G)

*chipirones en su tinta 9.5

Squids in ink sauce. Served with bread (Portomar) (B,G)

*pulpo 13

octopus in mariniera sauce. Served with bread (Portomar) (B,G)

*navajas 10

razorshells in brine. Served with bread, garlic+parley sauce (Portomar) (B,G)

raciones *small dishes*

*selection of bread 5.5 (B)

*olivas gordal 4.95 (VG)

*breaded aubergine with vine tomate roasted 8.5 (B,C,V)

*bikini (toastie) with truffle, San Simón smoked cheese, piparra, kewpie 8 (A,B,C,F,K,V)

*flambe-seared tuna tostadas (crispy taco) with mayochipotle and avo 14.5 (C,D,K,L)

*boquerones served with homemade crisps 5.5 (D)

*smoked sardine with tumaca 6.5 (D) suggested with bread

*premium anchovies 5.5 (D) suggested with smoked butter and bread

*Galician cow steak tartare with patatas pajas 15 (C,L,K,M)

*gambas al ajillo carpaccio, piparras, squid ink tapioca crackers 15 (G,N)

*tortilla 8.0 (C,V)

*tortilla brie & smoked almond 9.5 (C,F,H,V)

*tortilla jamón and truffle 10.5 (C,L)

*huevos rotos dauphinois style (cured yolk):

with truffle 9.5 (A,C,F,V)

with jamón ibérico 13.4 (C,L)

*matured rump steak brioche burger dipped in demiglace 12 (B,C,F,M)
add homemade crisps +3

*secreto ibérico breaded sando with pickled cucumber and mayopaprika 12.7 (B,C,K)

postres *desserts*

*cremoso de chocolate with EV00, maldon salt and wine infused bread 7 (B,C,F,K,L,V)

*La Peral (blue cheese) basque cheesecake with membrillo jam 9.5 (C,F,V)