Gilda's by MARICARMEN

ALLERGENS LIST
(in brackets next to every dish)

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

Allergen risk: cross-contact may occur

***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)

*olivas gordal 4.95 (VG)

*bread 5.5 (B)

dips

*alioli 1

*tumaca 1

*jamon paté 1

*smoked butter 1

*olive oil+PX 1

Charcuterie and quesos

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)

Premium tinned fish

*ventresca de atun claro 12
Spanish bonito tuna belly, served with tumaca and bread (Arroyabe)(B,D)

*mejillones 14
galician mussels in escabeche, served with crisps and piparra (Maruxaina)(B,G)

*zamburiñas 9.5
galician scallops in Galician sauce (tomato and paprika) served with bread (Portomar) (B,G)

*chipirones en su tinta 11.5
Squids in ink sauce. Served with bread and alioli (Portomar) (B,G)

*pulpo 13
octopus in mariniere sauce. Served with potatoes (Portomar) (B,G)

*navajas 10
razorshells in brine. Served with bread, tabasco sauce (Portomar) (B,G)

raciones small dishes

*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

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

*Bomba de la Barceloneta - crispy potato croquette stuffed with minced rump steak, served with salsa brava and alioli 5 (B,C,L)

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

*artichokes with grilled Idiazabal cheese
with chistorra crunch 13 (F,L)
with membrillo jam 13 (F,V)

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

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

*red curry Mussels, garnished with coriander 12 (G,L)

*tortilla 8.0 (C,V)
with brie & smoked almond +1.5 (C,F,H,V)
with jamón and truffle +2.5 (C,L)

*huevos rotos dauphinois style (with cured yolk):
with truffle 9.5 (A,C,F,V)
with jamón ibérico 13.4 (C,L)

*rump steak albóndigas (180g) with vermu sauce, served with shoelace patatas and grilled piquillo 15 (B,C,F,L)

*ox-cheek brioche sandwich, served with guindilla, piquillo mayo, crispy potatoes 14.5 (B,C,F,L)

postres desserts

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

*tarta de santiago, almond cake + Moscatel chupito 8.8 (C,H,L,V)

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