

Gildas by MARICARMEN

Premium tinned fish

- *clasica 2.2
premium anchovie, olives,
piparra.
- *boqueron 2
premium white anchovie, olives,
piparra.
- *matrimonio 2.6
premium white and smoked anchovie,
olives, piparra.
- *camaron de la isla 3
gamba, quail egg, olive, roquito
pepper.
- *lagarto 3
gherkin, anchovie, piquillo pepper,
olives
- *queso 1.8
gordal olive, mozzarella, dried
tomato, piparra
- *de la huerta 1.3
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 cured meat 7.5
Salchichón
Chorizo
Lomo
- *Jamon 100% bellota, 36 mo. cured,
hand craved 19

- *ventresca de bonito 16
Spanish bonito tuna belly, served
with tumaca and bread (Arroyabe)
- *mejillones 14
galician mussels in escabeche, ser-
ved with bread (Arroyabe)
- *zamburinas 16.5
galician scallops in Galician sauce
(tomato and paprika) served with
bread (Portomar)
- *berberechos 18
steamed galician cockles in water.
Served with bread (Arroyabe)

Raciones small dishes

- *smoked sardine 5
with whipped manchego
- *premium anchovies 6
with smoked butter
- *tortilla 7.25
- *tortilla with brie
and smoked almond 9.5
- *tortilla with jamon
and truffle 10.5
- *olivas gordal/pelotin 4.95
- *chicharron cordobes 6
torched in table
- *black angus pastrami 6.8
served with rucula and beer mustard
- *ensaladilla rusa 8
with crunchy mojama and regana
- *boquerones 4
- *matrimonio 4.8
(mixed premium white and smoked anchovie)

- *selection of bread 4.5

dips

- *alioli 1
- *smoked butter 1
- *olive oil and PX 1
- *tumaca 1
- *jamon pate 1.3