la pescaderia

SINCE 2014

SIN PESCADO CONCEBIDA

to share

various

IBERIAN HAM with bread & tomato	23,0€
CHEESE & COD CUTS	19,0€
ROASTED TUPINAMBO ARTICHOKES in a green tahine sauce, cucumber, pomegranates and fresh coriander	12,0€
Homemade MEATBALLS (4 Ud.)	12,0€
FREE RANGE FRIED EGG with potatoes and spanish sausage	10,0€
SPICY FRIED POTATOES	9,5€
HAM or BLUE CHEESE CROQUETTES (5 units)	8,0€
Homemade PINK BANG	8,0€
SOFT SHELL CRAB BAO with a smoked chilli, pickled cucumber and fresh herb sauce	7,5€/ud
OXTAIL TACOS (2 units)	3,5€/ud

soups

BEEF RAMEN	12,0€
with cabbage, udon noodles & mushrooms	

salads

Fresh BURRATA from Puglia with cherry tomato, Kalamata olives and basil sauce	15,0€
GRILLED ARTICHOKE CONFIT with crispy ham	14,0€
TUNA MILLE-FEUILLE with grilled peppers avocado mayonnaise and olive tapinade	13,0€
SUPER DETOX KALE-QUINOA SALAD with feta cheese, avocado, edamame, nachos, pumkin and sunflower seeds	12,0€
CAULIFLOWER with a TZATZIKI sauce, pickled daikon, mint and black sesame	10,0€
VEGETABLE TEMPURA with sweet chilli sauce	9,0€
GRILLED ASPARAGUS & SPRING ONIONS with Romesco sauce	8,0€
Seasonal TOMATO SALAD	8,0€

main dishes

fish

SAUTEED COCKLES	15,0€
BISCAY SOUID	15,0€
STEAMED MUSSELS with thyme & lemon	13,0€
COD FRITTERS with piquillo pepper sauce	12,5€
SHRIMP SCAMPI	12,0€
BABY SQUID with caramelized onions	10,0€
VINEGAR ANCHOVIES with homemade chips	8,0€

meat

500gr. RIB EYE with roasted potatoes, mayonnaise & mushrooms	26,0€
BEEF TENDERLOIN with duck foie sauce	22,0€
ARGENTINEAN GRILL with ap meat churrasco, thin skirt steak, sausage & potato	20,0€
STEAK TARTAR	19,0€
GRILLED PORK RIBS with roasted pineapple and mashed potatoes	16,0€
40 day dry aged BEEF BURGER with cheddar cheese, smoked bacon and pickle	14,0€
GRILLED VEAL SWEETBREADS with garlic sauce	10,0€
FREE RANGE CHICKEN WINGS (10 units) with blue cheese and celery	10,0€
IBERIAN PIG KEBAB with spicy yoghurt sauce & greek salad	10,0€
BABY CHEESEBURGER	6,0€

VEGAN BURGER made with buckwheat and beetroot, a coriander pesto, pumpkin seeds, pickled cucumber and vegan cheddar cheese. 12,0€

extras

SPICY PEPPERS	3,0€	GREEN SALAD	2,5€
HOMEMADE SWEET POTATO	3,0€	EXTRA CROQUETTE	1,5€
ROASTED PEPPERS	3,0€	BREAD (RATION)	1,5€
SAUTÉED MUSHROOMS	2,5€	GLUTEN FREE BREAD	2,0€
HOMEMADE POTATO CHIPS	2,5€		

desserts

CHEESE PLATE	17,0€
CHOCOLATE CAKE with banana and dulce de leche ice cream	7,0€
TORRIJAS with vanilla ice cream	6,0€
TIRAMISU	6,0€
Homemade CARROT CAKE	6,0€
LEMON PIE with citrus meringue	6,0€
Homemade CHEESECAKE	6,0€
ARTISANAL ICE CREAMS TOTO (70% dark chocolate, Dulce de Leche, Madagascar Vanilla, After Eight, Banana)	6,0€
PINKY PANTHER Our most tender and wild dessert. With natural raspberry and chocolate.	6,0€

coffees & teas

coffees & teas

COFFEE espresso/macchiato	1,8€
COFFEE latte	2,2€
ICED LATTE	2,2€
CAPUCCINO / COFFEE with meringued milk	3,0€
FRAPUCCINO	3,0€
COFFEE with liquor	3,5€
COFFEE with whipped cream / HOT CHOCOLATE	3,5€
COFFEE with whisky	4,0€
DIGESTIVE INFUSION	2,5€
GOLDEN LATTE	3,0€
CHAI LATTE	3,0€
ORANGEN ROOIBOS	2,5€
SAKURA GREEN TEA with Japanese Cherry	2,5€
ICE MOROCCAN TEA	2,5€
EARL GREY	2,5€
OAT MILK add	0,3€

wine

wines recommended by alver from his route through spain

by the glass

RED WINE

ARRIBES DUERO

HACIENDA ZORITA CRIANZA (100% Syrah) 17,0€

WHITE WINE

EL BODEGUERO (Verdejo) ECOLÓGICO 3,5€

LA TRINCHA (Albariño) 4,5€

LOPEZ DE HARO (Viura, Malvasia, Garnacha Blanca) 3,0€

VALDESIL MONTENOVO 4,0€

PAULUS 3,0€

RED WINE

ÓXIDO (Tempranillo) 3,5€

CINTA PURPURA JUVÉ & CAMPS (Garnacha, Parellada, Xarel·lo) 4,0€

ROSE AND SPARKLING

CAVA INDEPENDIENTE 4,0€

LIBALIS (Moscatel de Grano Menudo, Viura, Malvasia) 3,0€

CINTA PURPURA JUVÉ & CAMPS (Garnacha, Parellada, Xarel·lo) 4,0€

white wine

RUEDA

EL BODEGUERO (Verdejo) ECOLÓGICO 17,0€

JOSE PARIENTE (Verdejo) 22,0€

MARQUES DE RISCAL 23,0€

BIERZO

VALDESIL MONTENVOO (Godello) 22,0€

PRAS BAIXAS

LA TRUCHA (Albariño) 25,0€

RIBEIRO

RAMÓN DO CASAR (Treixadura, Albariño, Godello) 23,0€

PENEDÈS

HONEYMOON (Parellada) ECOLÓGICO 18,0€

SOMONTANO

ATUNA LLAY BARRICA (Chardonnay) 21,0€

CASTILLA LA MANCHA

PAULUS 17,0€

red wine

RIOJA

ÓXIDO (Tempranillo) 17,0€

AMAREN CRIANZA (Tempranillo, Garnacha) 25,0€

RAMÓN BILBAO Ed. Limitada (Tempranillo) 20,0€

EL PACTO (Tempranillo) ECOLÓGICO 20,0€

RAYOS UVA (Tempranillo-Graciano) ECOLÓGICO 23,0€

AZPILICUETA 23,0€

RIBERA DEL DUERO

CAIR CUVÉE (Tempranillo) 22,0€

PESQUERA (Tempranillo) 25,0€

TARSUS 25,0€

TIERRA DE CÁDIZ

CARACEPA (Syrah, Petit Verdot, Tintilla) 19,0€

MADRID

AGRICOLA DE CADALSO (Garnacha) 21,0€

CASTILLA LA MANCHA

HABLA DEL SILENCIO (Petit, Cab. Sauv., Temp. Cabernet y Frank) 24,0€

NAVARRA

LE NATUREL (Garnacha) VINO NATURAL 17,0€

SIN FILTRAR Y SIN SULFITOS AÑADIDOS

TORO

FLOR DE VETUS (Tinta Toro) 21,0€

ARRIBES

HACIENDA ZORITA (Tempranillo) 17,0€

PENEDÈS

JUAN GIL ETIQUETA AMARILLA (Monastrell) 17,0€

VT MALLORCA

CASTELL DE SANTUERI ROUGE 24,0€

rose & frizantes

RIOJA	
LOPEZ DE HARO (Viura y Garnacha)	17,0€
VALLES DE SADACIO D.O	
CINTA PURPURA JUVÉ & CAMPS (Macabeo, Parellada, Xarel·lo)	12,0€
CAVA RESERVA	
CINTA PURPURA JUVÉ & CAMPS (Macabeo, Parellada, Xarel·lo)	19,0€
CAVA ROSADO M M	17,0€
CORPINAT	
GRAMONA Imperial (Macabeo, Xarel·lo)	25,0€
CHAMPAGNE	
MUMM CORDON ROUGE BRUT	75,0€

declassified

BEZOYA STILL WATER 50 CL.	2,5€	MAHOU 5 ESTRELLAS	3,0€
PEDRAS SPARKLING WATER 50 CL.	2,5€	MAHOU TOSTADA 00º	4,0€
GLASS OF SODA	1,5€	MAHOU GLUTEN FREE	4,0€
SOFT DRINKS, TONIC OR AQUARIUS	2,7€	MAHOU BARRICA ORIGINAL	4,0€
TRINA, SOSA OR BOTTLE OF SODA	3,0€	MAHOU MAESTRIA	4,0€
PREMIUM TONIC	3,0€	MAHOU ALCOHOL FREE	4,0€
RED BULL Energy drink, Sugar Free or Red Edition watermelon flavour	4,0€	ALHAMBRA RESERVA 1925	4,0€
ORGANICS Simply Cola,Bitter Lemon, 2,7€		ROMAN ALE	4,0€
Ginger Ale, Tonic Water or Viva Mate		GOOSE ALE	4,0€
DOBLE / TRIPLE / JAR		PAULANER (500 cc)	5,0€
TINTO DE VERANO 2,5€ 4,0€ 9,0€		NEGRA MODELO	4,0€
CORIMBO / JARRA		PACIFICO	4,0€
RED WINE SANGRIA 5,0€ 15,0€		CORONA	4,0€
CAVA SANGRIA 7,0€ 17,0€		DESPERADOS	4,0€
1 PINT / PINT / JAR		VERMOUTH CASERO ZECCHINI	3,0€
MAHOU 2,0€ 4,0€ 8,0€			
CLARA 2,0€ 4,0€ 8,0€			

other drinks

cocktails

Long Island Ice Tea	10€
Mojito o Mojito de fresa	9€
Margarita	9€
Bloody Mary	9€
Pisco Sour	9€
Piña Colada	9€
Caipirina o Caipiroska	9€
Black Caipiroska de fresa	9€
Raspberry Collins	9€
Mosko Mule	9€
Cosmopolitan	9€
Sex On The Beach	9€
Dry Martini	9€
Negroni	9€
Espresso Martin	9€
Daiquiri fresa, plátano o limón	9€

signature cocktails

Red Fusion	12€
Ron Zacapa, zumo de limón, frambuesas, dados de manzana, jarabe de frambuesa, goma, zumo de piña y espuma de limón. Oriental Garden	0€
Gin, fruta de la pasión, Midori, zumo de piña, clara de huevo y toque de habanero	
Avocado	0€
Vodka, licor de maraschino y toque de violetas	
Boca Negra	0€
Vodka Eristoff Black, zumo de limón, sirope de frambuesas, sirope blackberry, hierbabuena y Sprite.	
Pasión Italiana	0€
Vodka, Fruta de la Pasión, clara de huevo y gajos de Jengibre.	
Santa Bárbara	0€
Vodka Moskovskaya, Triple seco,Licor de Plátano y zumo de limón.	
Cucumber Elderflower	0€
Gin, flor de saúco, vermouth, clara de huevo y rodaja de pepino	
Mojito de Sandía	0€
Ron blanco, sirope de azúcar, lima, hierbabuena y Red Bullfed edition sabor sandía.	
Viva Mate 0,0	0€
Vodka, Licor 43, Organics Viva Mate, zumo de limón y sirope de flor de saúco.	

mocktails

Ginger Sin Mojito Sin Alcohol	7€
San Francisco Sin Alcohol	7€
Virgin Mary Sin Alcohol	7€

spirits

G:Gin R:Rum W:Whisky T:Tequila V:Vodka L:Liquor

G: Tanqueray 00, Beefeater, Seagram's, Tanqueray, Nordes, Xoriguer Barro	COMBINED / GLASS / SHOT 8,0 / 5,5 / 3,0
R: Bacardi Blanco, Barceló, Brugal, Santa Teresa	
W: J&B, J. Walker Red Label	
T: José Cuervo	
V: Moskovskaya, Absolut, Eristoff Black	
L: Licor 43, Jägermeister, Drambuie, Amaretto,Malibú, Aperol	

G: G'Vine, Bombay Sapphire, Tanqueray 10, Hendrick,Brockman's	COMBINED / GLASS / SHOT 10,0 / 7,0 / 4,5
R: Santanan 12, Havana 7	
W: Black Label, Bullet, Jack Daniel's, Cardhu, Four rose	
T: Corralejo, Jose Cuervo Tradicional Silver	

R: Zacapa 23	COMBINED / GLASS / SHOT
W: Lagavulin, Macallan	12,0 / 11,0 / 7,0
T: Don Julio Reposado	
V: Ciroc	

L: Bailey's, Frangelico, Crema de Orujo, Orujo blanco o hierbas, Limoncello, Patxaran, Apple or peach liquor	GLASS / SHOT 4,5 / 3,0

natural juices and kombucha

juices

HOMEMADE ORANGE JUICE	3,5€
HOMEMADE LEMONADE with peppermint and ginger	3,0€
DETOX JUICE (spinach, pineapple, orange, apple & ginger)	4,0€
KOMBUCHA	3,0€

With less than 600 kcal. | Veggie | Season | Spicy