MENU ES FUMERAL

#### > APPETIZERS

FRESHLY SLICED IBERIAN ACORN-FED HAM  $-36\mathfrak{E}\mid 1/2$  RACIÓN  $20\mathfrak{E}\mid$  TAPA  $12\mathfrak{E}$ 

CURED GALICIAN BLONDE HIGH LOIN, HAM STYLE -21 $\in$ 

WAGYU DRY BEEF — 20€

LA GILDA ES FUMERAL "HOMENAJE A RAFA ZAFRA" — 12,5€/U.

SPRING ANCHOVY FROM SANTOÑA WITH TOMATO BREAD - 6,5 $\varepsilon$ /U.

OUR TUNA BELLY AND PICKLED PEPPER SALAD - 24 $\in$ 

GREEN GAZPACHO AND ITS PICKLES - 16 $\in$ 

TOMATO "STEAK TARTARE" WITH STRACCIATELLA AND GRILLED BREAD - 19 $\varepsilon$ 

SMOKED EGGPLANT TARTARE WITH TZATZIKI SAUCE AND GRILLED BREAD - 18 $\mathbin{\ensuremath{\mathfrak{C}}}$ 

#### > FOR A REFRESHING TREAT

SPECIAL POGET Nº2 OYSTERS

Natural — €9/u.

With green gazpacho —  $\in 10/u$ .

Bloody mary — €10.5/u.

GALICIAN CLAM NATURAL —  $7 \bigcirc / U$ .

GALICIAN CLAM WITH PEPPER AND LEMON VINAIGRETTE - 7 $\mathfrak{E}/\mathrm{U}$ .

KAMCHATKA KING CRAB WITH LEMON MAYONNAISE -78 €

RED SHRIMP CARPACCIO WITH ROASTED CHILI SAUCE AND CILANTRO OIL - 29 $\in$ 

BLUEFIN TUNA BELLY WITH TONNATO SAUCE -36€

## > FRIED IN EXTRA VIRGIN OLIVE OIL

MARINERA-STYLE MUSSELS WITH A SPICY TOUCH— 21€

ROMAN-STYLE FRIED CALAMARI WITH LEMON MAYONNAISE "TRIBUTE TO LA SIRENA" — &21 MARINATED HAKE DICE WITH LEMON MAYONNAISE — &21 MALLORCAN-STYLE DISSECTED JOHN DORY WITH TARTAR SAUCE — &32 BREADED KAMCHATKA KING CRAB LEG WITH DILL MAYONNAISE — &72

### > SAUTÉED DELIGHTS

RED PRAWNS WITH GARLIC  $-38 \mathce{} \mathce{}$  CLAMS WITH CAFÉ PARIS SAUCE  $-39 \mathce{} \mathce{} \mathce{}$  FRIED EGGS WITH SEA CUCUMBER AND GARLIC, VEIL OF PORK JOWL  $-48 \mathce{} \mathc$ 



# > FROM THE GRILL

GALICIAN MUSSEL — 18€/RACIÓN

GALICIAN FINE CLAM — 36€/RACIÓN

MEDITERRANEAN RED PRAWN — 32€/100GR

SQUID WITH PELAYO SAUCE — 8€/100GR

NATIONAL LOBSTER — 12€/100GR

CATCH OF THE DAY WITH PIL PIL OR BULLIT SAUCE — P.S.M.

MARINATED CHICKEN FROM IBIZA — 38€

CHILEAN WAGYU RIBEYE — 27€/100GR

THE CAULIFLOWER THAT WANTED TO BE BROCCOLI — 18€/RACIÓN

# FRESH SEASONED LETTUCE — 8€

PADRÓN PEPPERS - 8 $\varepsilon$ FRENCH FRIES IN EXTRA VIRGIN OLIVE OIL - 9 $\varepsilon$ CONFIT PORTOBELLOS CARBONARA STYLE - 10 $\varepsilon$ GRILLED GREEN ASPARAGUS WITH IBIZA HERB BUTTER - 14 $\varepsilon$ 

SEASONED CHERRY TOMATOES WITH SPRING ONION — 13€



> DESSERTS

FROZEN COCONUT WITH SMOKED PINEAPPLE SORBET —  $\@ifnextcolor=\ensuremath{\mathfrak{C}}$ 14 STRAWBERRY AND CREAM ICE CREAM SLICE —  $\@ifnextcolor=\ensuremath{\mathfrak{C}}$ 14

FLAÓ CHEESECAKE — €12

"ES FUMERAL" RICE PUDDING — €12

CHOCOLATE AND GIANDUIA CAKE WITH DIPLOMATIC CREAM -  $\in$ 12

FROZEN BONBONS — €10