

## **MONTADITOS Y TAPAS (Mini-baguette and tapa)**

Caña de Lomo (cured pork loin)  
Carne Mechada (tender beef)  
Panceta Ibérica (Iberian bacon)  
Morcón Ibérico (iberian pork sausage)  
Chorizo Picante (spicy sausage)  
Anchoas (Anchovy)  
Melva (Frigate tuna oil)  
Queso Viejo (Aged cheese)  
Bacalao en Aceite (cod oil)  
Roquefort  
Salmón Ahumado (Smoked salmon)  
Salchichón al Palo (Sausage)  
Mojama de la Isla (Dry tuna)  
Morcilla de Hígado (Pork liver sausage)  
Chicharrones de Cádiz (tender beef of Cádiz)  
Jamón Ibérico (Iberian ham)



## **ESPECIALIDADES DE LA CASA (Specialties)**

Pringá casera (Homemade meta mixing)  
Picaderito (Spicy sausage, pork liver sausage, iberian bacon)  
Salmón y Queso Fresco (Smoked salmon with white cheese)  
Anchoas y Queso Fresco (anchovy with white cheese)  
Anchoas y Roquefort (Anchovy with Roquefort cheese)  
Jamón con Roquefort (Iberian ham with Roquefort cheese)  
Ensaladilla Rusa (Russian salad)  
Sardina Ahumada (Smoked sardines)  
Boquerones en Vinagre (Anchovies in vinegar)

