

We carefully select those flavors that bring us back to the familiar table, the one that fills slowly, with bites that invite conversation and reunion.

Here, you come to share, to enjoy without a watch, to get carried away by the simple pleasure of a good chat and a couple of well-chosen small dishes. Because the important thing is not the haste, but the moment we share around the table.

# lahiguera®

Cold cuts, sausages, deli meats	WAGYU BEEF CECINA 80 GR		22.50 €
	IBERIAN ACORN-FED HAM 75% PRIM GUIJUELO 100GR		26.00 €
	IBERIAN ACORN-FED HAM 50% BEHER GUIJUELO 100GR		23.00 €
	IBERIAN ACORN-FED CHORIZO 100GR	  	16.00 €
	IBERIAN ACORN-FED SALCHICHÓN 100GR	  	16.00 €
	ACORN-FED MORCÓN 100GR		16.00 €
	SELECTION OF CURED LOIN 100GR	  	22.80 €
	SELECTION OF EMBUTIDOS FROM ALMERIA 125GR	     	14.00 €
	IBERIAN HEAD CHEESE WITH PISTACHIO 100GR	  	14.00 €
	PREMIUM BEEF CECINA 80 GR	  	18.00 €
Salted and smoked	ANCHOVIES 00 IN SMOKED BUTTER "ROOFTOP SMOKE HOUSE"		4.00 €
	TUNA MOJAMA "FELISA GOURMET"	 	16.00 €
	ANCHOVIES 00 AQUÍ SANTOÑA		3.50 €
	CARPACCIO OF SMOKED BLUEFIN TUNA "FELISA GOURMET"	 	22.00 €
	BLUEFIN TUNA "GILDA" WITH CHEESE AND PICKLED PEPPER "FELISA GOURMET"		3.20 €
	SMOKED PORK CRACKLING "ROOFTOP SMOKE HOUSE" 60GR, CAPERS AND LEMON		16.00 €
DRIED ROE OF THE MARUCA		18.00 €	

A = Presence of the allergen in the ingredients. T = Presence of traces in the ingredients used at origin.  
\* The presence of traces of any allergen in any dish cannot be ruled out.

Here, everything begins with the product. With simple, well-chosen ingredients, and a cuisine that respects their time and flavor. The table fills slowly, among Mediterranean bites, wine, and conversation. This is a place to eat, to share, to linger over the after-meal conversation and let the afternoon pass quietly among dishes designed to be enjoyed without hurry.

Because sometimes what matters is not the rush, but the moment we share around the table. A place to return, to stay a little longer, and let the day follow its course among food, after-meal talks, afternoon snacks, and dinner.



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Canned and Preserved Foods

RAZOR CLAMS WITH GARLIC "LOS PEPERETES" 120 GR		30.00 €
COCKLES WITH GARLIC "LOS PEPERETES"		32.00 €
OCTOPUS WITH PAPRIKA "LOS PEPERETES"		28.00 €
NATURAL COCKLES "LOS PEPERETES"		35.00 €
WHITE TUNA BELLY "LOS PEPERETES" IN "AIRAS MONIZ" BUTTER		31.00 €
NATURAL SEA URCHIN ROE "REAL CONSERVERA ESPAÑOLA"		55.00 €
SMALL MUSSELS IN PICKLE SAUCE 12-16 PIECES "REAL CONSERVERA ESPAÑOLA"		16.00 €
LARGE MUSSELS IN PICKLE SAUCE 7-9 PIECES "REAL CONSERVERA ESPAÑOLA"		24.00 €
NEEDLEFISH IN OLIVE OIL "REAL CONSERVERA ESPAÑOLA"		14.00 €
MUSSELS 6-8 PIECES "A CONSERVEIRA" FRIED IN PICKLE SAUCE		18.00 €
RAZOR CLAMS FROM GALICIAN RIAS IN OLIVE OIL "A CONSERVEIRA"		24.00 €
SCALLOPS IN SCALLOP SAUCE "A CONSERVEIRA"		15.00 €
SARDINES IN EXTRA VIRGIN OLIVE OIL WITH LEMON "FELISA GOURMET" 115GR		15.00 €
SAILOR-STYLE STEWED DONAX CLAMS WITH GARLIC "FELISA GOURMET" 200GR		16.00 €
NATURAL LARGE CLAMS "ESPINALER"		9.00 €
MUSSELS IN "SALSA BRAVA" SAUCE "ESPINALER"		23.00 €
SARDINES IN VINEGAR "ESPINALER"		14.00 €
OCTOPUS IN GALICIAN SAUCE "ESPINALER"		19.00 €

Cooked Dishes

IBERIAN HAM CROQUETTE AND COPPA HAM VEIL		3.50 €
ALMERIA TOMATO SALAD		16.00 €
TORREZNOS "LA HIGUERA" STYLE		14.00 €
FRIED PADRÓN PEPPERS		8.00 €
WHITE PRAWN AND CANNED TUNA BELLY RUSSIAN SALAD		15.00 €
MUSSEL IN ESCABECHE RUSSIAN SALAD		12.00 €
COD FRITTER "EL BARQUERO" AND HONEY AIOLI		6.50 €

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