

ENGLISH



LA CHACINERÍA

meats & fish


LA CHACINERÍA
carnes & pescados

MATALASCAÑAS
PASEO MARÍTIMO CAÑO GUERRERO
SECTOR P - CAMAROTE II - LOCAL 1

LA CHACINERÍA
gastrotaberna

PLAZA VILLAREAL (PATÓN)
PUERTOLLANO

FRIED FISH

PORTION

- Cuttlefish	12€
-Marinated Fish.....	12€
-Anchoives.....	12€
-Fried Squid Tentacles.....	14€
-Shrimp Fritters (9 units).....	12€
-XL Shrimp Omelette (minimum 2 units).....	3,20€ each
-Mixed Fried Fish.....	20€

GRILLED & CHARCOAL-GRILLED FISH

-Tuna Belly Loin with Garlic and Salmorejo.....	22€
-Swordfish.....	16€
-Grilled Octopus Leg.....	20€
-Sea Bream (500/600g approx.).....	25€
-Sea Bass (500/600g approx.).....	25€
-Line-Caught Squid.....	5€ (100gr)

SEAFOOD

HALF PORTION

-Wedge Clams.....	16€
-Clams in Seafood Sauce.....	18€
-Garlic Clams	18€
-Cádiz-Style Clams	16€
-Grilled Scallops (minimum 2 units).....	3€
-Grilled or Boiled White Shrimp.....	12€.....18€
-Piquillo Peppers Stuffed with Spider Crab.....	18€

GRATIN CASSEROLES (Stone Oven Baked)

-Shrimp with Potato, Cream, Béchamel & Cheese.....	17€
-Galician Octopus with Potato, Béchamel & Cheese.....	17€

HOUSE SCRAMBLED EGGS

(with Homemade Potatoes in a Pan, just like Grandma used to make them)

-Shrimp & Egg.....	14€
-Iberian Ham & Egg.....	14€

SMOKED FOODS, CHEESES & CURED MEATS

SNACK HALF PORTION

-50% Iberian Ham (hand-cut).....	10€.....18€
-100% Acorn-Fed Iberian Pork Loin.....	10€.....18€
-León (cow) cured Beef.....	4€.....9€.....17€
-Buffalo Cured Beef.....	5€.....10€.....18€
-Cured Tuna with Almonds.....	4€.....16€
-100% Manchego Aged Cheese	4€.....15€
-100% Manchego Semi-Cured Cheese.....	4€.....15€
-Aged Cheese with Honey & Thyme.....	4€.....15€
-Aged Payoyo Cheese.....	4€.....15€

FOR HOT DAYS

HALF HALF PORTION

-Seasoned Tomato with Tuna Crumbs.....	10€
-Seasoned Tomato.....	8€
-House Russian Salad.....	4€.....8€.....12€
-Octopus Russian Salad.....	4,50€.....9€.....14€
-Seafood Salad.....	3,50€.....7€.....11€

SALADS

-Torched Goat Cheese, Lettuce, Tomato, Nuts, Mustard & Honey.....	14€
-Tuna Belly Fillets, Lettuce, Tomato & Piquillo Peppers.....	14€
-Iberian Ham, Lettuce, Tomato, Tomato Jam & Parmesan Cheese.....	15€

BREAD SERVICE (PER PERSON)- 1€

SUGGESTIONS

MEDIA RACIÓN

- Aubergine Mille-Feuille with Parmesan Cheese (spicy).....12€
- Partridge Paté with Toasted Bread.....12€
- Iberian Ham Croquettes.....10€
- "Puchero" Stew Croquettes.....10€
- Bull's Tail Croquettes.....10€
- Kentucky style Chicken with Potatoes.....9€
- Chicken Nuggets with Fries.....8€
- 2 Fried Eggs with Fries.....8€
- Patatas: Garlic Alioli or Brava Sauce (spicy)..7€.....10€
- Olives.....1,50€

TOASTED BREADS

- Cantabrian Anchoives 00 & Crushed Tomato.....14€
- Iberian Ham (hand cut) with Salmorejo.....12€
- Pork Tenderloin, Goat Cheese
& Caramelized Onion.....12€
- Iberian Pork Shoulder Grilled with Duck Foie.....16€

CHEF'S STEWS

- Bull's Tail in Red Wine Sauce.....18€
- Iberian Pork Cheeks in Sauce.....15€

BURGERS

- 30 days Aged Beef.....12€
- Beef / Ox.....10€
- Wagyu (100% certified).....16€

EXÓTIC

- Camel.....16€
- Crocodile.....16€
- Zebra.....16€

ALL BURGERS ARE SERVED WITH LETTUCE, TOMATO,
CAMELIZED ONION, CHEESE AND FRIES

OUR GRILL

ACORN-FED IBERIAN PORK

- Pork Loin (Lagarto).....18€
- Pork Fan Cut (Abanico).....19€
- Pork Shoulder (Presa).....19€

BEEF & MORE

- National Beef Chop (500gr. approx.).....25€
- Galician Beef Chop (500gr. approx.- aged 30 days).....32€
- Premium Picanha.....24€
- Galician Beef Chop (1,2kg approx.- aged 30 days).....60€
- Angus Tomahawk (+20-day aged).....consultar
- Galician Beef T-Bone (+15-day aged).....consultar
- Chicken Thigh with Fries.....10€

PAELLAS (PRE-ORDER ONLY)

Minimum 2 people -Price per person-

- GALICIAN: With Grilled Octopus & King Prawns.....20€
- BLONDE COW: With Blonde Beef Steak (30-day aged)24€
- HUELVA STYLE: With Grilled Line-Caught Squid.....24€
- SCALLOPS & NORWAY LOBSTER.....20€
- ACORN-FED IBERIAN PORK & DUCK FOIE.....24€



Paella
DRY-AGED BEEF



Paella de
CUTTLE FISH

DRINKS



-White Frizzante	2,80€.....	16€
-Rosé Frizzante	2,80€.....	16€
-100% White Wine Own Vintage)	2,80€.....	16€
-Ribera del Duero.....	3€.....	17€
-Rioja.....	3,20€.....	18€
-Matarromera (Ribera del Duero).....		34€
-Pesquera (Ribera del Duero).....		32€
-Melior (Matarromera).....		18€
-Protos Roble (Ribera del Duero).....		20€
-Viña Barradero.....		14€
-Ramon Bilbao Tinto (Rioja).....		20€
-Mar de Frades (Albariño).....		24€

-Draft Beer / Shandy / Radler / Alcohol-Free.....	2€
-Large Draft Beer.....	3,50€
-Toasted Alcohol-Free Beer.....	2,70€
-Victoria Beer.....	2,80€
-Voll Damm Beer.....	3,20€
-Victoria 10 Beer.....	3,20€
-Gluten-Free Beer.....	2,90€
-Summer Red Wine.....	3,50€
-Soft Drinks & Juices.....	2,50€
-Small Water.....	1,50€
-1.5L Water.....	2,80€
-Sparkling Water.....	2€



PESCADO



ALTRAMUCES



APIO



CACAHUETES



CRUSTACEOS



DIÓXIDO DE AZUFRE
Y SULFITOS



FRUTOS
DE CÁSCARA



CONTIENE
GLUTEN



GRANOS
DE SÉSAMO



HUEVOS



LACTEOS



MOLUSCOS



MOSTAZA



SOJA

ALLERGEN INFORMATION AVAILABLE UPON REQUEST. PLEASE ASK OUR STAFF.