

# Barra Fresca

## WITH TUNA



**Tuna Tartar (Chu-Toro)** 20,00 €  
With Chive, Poached egg, Spicy Alioli and a touch of house soy.

**Spicy Tuna Tostadas** (3 units.) 19,50 €  
On a corn tortilla dehydrated in a coal oven with spicy mayonnaise, avocado and soy.

## SPECIALITIES

**SEAFOOD SALPICÓN** 20,00 €  
Octopus, calamari, prawns, home made vinaigrette, sweet onion and avocado.

**PRAWN COCKTAIL** 16,00 €  
Homemade tomato sauce with red onion, parsley, olive oil, and a hint of sherry (TíoPepe).

**SIMON'S PRAWNS** 16,00 €  
On an avocado bed with onion, parsley and chipotle mayonnaise sauce.

**GREEN AGUACHILE WITH TIGER PRAWNS** 16,00 €  
Marinated in citrus with cucumber, red onion, avocado, cilantro and olive oil.

**CORVINA CEVICHE** 16,00 €  
With "Leche de Tigre", marinated in citrus and accompanied by red onion, tomato, parsley, avocado and cucumber

## RAW BAR

**Hamachi Tiradito** 18,00 €  
Soy sauce, Yuzu, Masago and rucula.

**Mia Prawn Tacos** (2 units.) 14,00 €  
Soy leaf tempura with Gohan rice, spicy mayonnaise. Accompanied with Ponzu Soy

## MAKIS

**Acevichado** 18,00 €  
Hamachi, cucumber, cream cheese, yuzu and ibiscus.

**Tuna Spicy Maki** 18,00 €  
Tuna tartar with tempura flakes and spicy sauce.

## OYSTERS & CLAMS

**FRENCH OYSTERS** 3 units. 14,00 € 6 units. 22,00 €

**Natural Oliva**  
Accompanied by lemon, Tabasco sauce, and olive oil.

**FISHER'S**  
Dressed with olive oil, Lea & Perrins sauce, and chipotle.

**OVEN COOKED** 3 units. 15,00 € 6 units. 28,00 €

### Rockefeller

With bechamel and spinach in white wine, gratin with Parmesan and Gruyere cheese and bacon.

### THIN-SHELL CLAM FROM MALAGA

**FISHER'S or Natural** 3 units. 9,00 € 6 units. 16,00 €

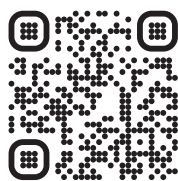
**GALICIAN RAZOR CLAMS** 3 units. 10,00 € 6 units. 18,00 €

**Grilled** with parsley butter.

**ZAMBURIÑAS** 6 units. 19,50 €

**Grilled** with parsley butter.

**Diabla**  
Bechamel and spinach, chipotle, parmesan and Gruyere gratin with bacon



BEBERAGES



SUGGESTIONS



ALLERGENS

PLEASE ASK YOUR SERVER FOR OUR ALLERGY MENU. SEAFOOD PRODUCTS SERVED AT THIS ESTABLISHMENT FOR RAW OR PRACTICALLY RAW CONSUMPTION HAVE BEEN PREVIOUSLY FROZEN AT A TEMPERATURE EQUAL TO OR LOWER THAN -20° DEGREE CENTIGRADE FOR AT LEAST 24 HOURS IN 1989, DON SIMÓN AND HIS FAMILY OPENED FISHER'S, A SMALL RESTAURANT WITH ONLY FOUR TABLES. THE COMPANY'S PERSISTENT CARE FOR QUALITY HAS NOW LED TO 29 ESTABLISHMENTS, FOUR BRANDS, AND OVER 2,000 TABLES IN SEVERAL CITIES IN MEXICO. COMING SOON TO MIAMI AND SAN DIEGO.

## APPETIZERS

### OUR CLASSIC TACOS

Made with wheat tortilla, avocado, chipotle cream, and beans. Accompanied with saffron rice.

**Fisher's Prawn Taco** 9,50 €  
**Fisher's Lobster Taco** 22,00 €

**Huevos rotos Fisher's** 12,00 €  
With Potatoes, Simon's Sauce, peppers and Cheddar cheese.

**Prawns "Croquetas"** (10 pieces.) 10,00 €

**Crystal Prawns "Chalupa"** (3 units.) 16,00 €  
Over corn tortilla, deeped in lard and green salsa with a touch of sour crème and fresh cheese.

**Fish Quesadilla** (3 units.) 11,00 €  
Fried corn tortilla stuffed with Mexican-style fish, onions, cilantro, and tomato.

**Tacos adobados** (3 units.) 14,00 €  
Marinated Merluza, with grilled pineapple, over corn tortilla and our special mayo.

**Rock Spicy Prawns** (6 units.) 18,00 €  
In tempura, stuffed with cream cheese and ginger in Thai sauce.

**Guacamole** 12,00 €  
with crystal prawns. + 4,00 €

**Artichoke with eggs and prawns** 18,00 €  
Eggs and fried crystal prawns

**Artichoke** 16,00 €  
Olive oil and fried crystal prawns

## CLASSICS

FOR SHARE

**Ajillo Prawns** 14,00 €  
Fried with olive oil and garlic.

**Petroleros Prawns** 22,00 €  
In creamy squid-ink sauce with a hint of red wine and cheddar cheese.

**Diabla Prawns** 19,00 €  
In creamy Chipotle sauce with melted Gruyere cheese.

## SALADS

**Season Tomato** 14,00 €

**Cesar Salad** 12,00 €  
Lettuce, parmesan cheese, home made alioli with octopus or prawns.

**House Salad** 12,00 €  
Lettuce, tomato, white asparagus, onion, mushrooms, avocado, palm heart, and homemade vinaigrette

(with: prawn, octopus) + 7,00 €

## FISH & PRAWNS SPECIALTIES

GRILLED & OVEN

**FISH LOIN OF THE DAY** (220 grs.) 20,00 €

**LOMO VELÁZQUEZ**  
On The Grill, in a reduction of "Piquillos" with Prawn and Txangurro,

**Oven Cooked**  
In a clay dish with olive oil and capers, accompanied by mashed potatoes and boletus, cooked in the oven.

**Olive**  
Marinera sauce with grilled tomatoes, olives, and onion in red wine

**Arriera**  
In a clay dish. Onion, garlic, padrón peppers, and olive oil

### SUGGESTIONS FOR TWO

**LUBINA ESCALOPE WITH "ALFREDO SAUCE"** 40,00 €  
Served on the table, with Parmesan Creamy Sauce, Cantabrico Anchovie, finishing with truffle slices.

**LUBINA ESCALOPE** 38,00 €  
With Season Truffle and Poached Egg

**GRILLED TUNA STEAK** (500 grs.) 65,00 €  
High Back Chu-Toro and Akami

**SOUPS** 18,00 €

Made fresh to order since 1989 in a clay pot with red broth and a hint of Pernod

**Seafood or prawns**

**Clam Chowder** 19,00 €  
Creamy clams with cockles and bacon with potatoes, served with rustic bread

## RICE & PASTA

**Rice with octopus** 20,00 €

**Tumbado Rice "Tajin"** 16,00 €  
Creamy rice Mexican-style with octopus, fish, prawn, and cockle

**Shangai Rice** 16,00 €  
Fried rice with fish, cockles, and prawns

**Alfredo Pasta** 18,00 €  
With Cantabric Anchovies, Parmesan Cheese

(with truffle) + 4,00 €

## BRIOCHE

**Lobster Roll** (1 unit) 24,00 €  
Lobster meat dressed with a hint of tarragon butter and crème fraiche

**Merluza Brioche** (1 unit) 12,00 €  
Battered Fish with Lettuce, Pickles, Tartar Sauce, Accompanied with Fries

**Calamari Brioche** (1 unit) 12,00 €  
With Spicy Alioli, Fried Parsley and Truffle Fries

## OCTOPUS & CALAMARI

**"Zarandeado" Octopus Skewer** 20,00 €  
Grilled in alioli and "adobo sauce", with tortilla and fried parsley

**Roasted Octopus** 20,00 €  
Spicy crust with mashed potatoes.

**Grilled Octopus** 20,00 €  
Accompanied with Mashed Potatoes and Fried Parsley

**Ajillo Octopus** 20,00 €  
In a clay pot, With Garlic and Chilli

**Grilled Calamari Skewer** 18,00 €  
With a Parsley Alioli

**Fried Calamari** 16,00 €  
With Fries and Fried Parsley

## MEAT

**Duo** (500 g) 48,00 €  
Old Cow Rib and Marinated Marrow served on a hot plate accompanied of Tortillas and Arriera Sauce

**Galician Blonde Beef Steak** 65,00 €  
Grilled accompanied of Fries and "Pimientos de Padrón"

**Short Ribbs** (500 g) 30,00 €  
Beef Rib in Red. Wine accompanied of Mash. Potatoes, Fried Onion. Cooked for 10 hours.

## FOR THE KIDS

15,00 €

**Breaded prawns or Breaded fish tacos or Alfredo pasta**

Includes beverage, and dessert

## WHOLE FISH OF THE DAY (1 kg.)

SUGGESTED FOR TWO

60,00 € per Kilo

**Pekín Lu**

Fried Dipped In Sweet Thai Sauce

**Talla**

Grilled with Adobo Sauce

**Olivos**

Marinera sauce with grilled tomatoes

**Salt Fish**

45 min (Ask for availability)

**Frito Baja**

Fried, accompanied with alioli, tartara sauce, lettuce and flour tortillas.

## HUELVA PRAWNS (280 grs.) 28,00 €

**Grilled**

With parsley butter

**Mojo de Ajo**

Fried Garlic, Olive Oil, Lemon

**San Lucas**

Grilled with mayonnaise and chipotle, gratin with Gruyere cheese and parmesan, accompanied by beans and guacamole

**EXTRA SIDES** 4,00 €

**Muscat Roasted Peppers Casserole • Mashed Potatoes • Fries Potatoes • Grilled Vegetables**  
**Cazuela de Frijoles • Cazuela de Perejil Frito**

APPETIZER SERVICE 2,75 €