

LA CUCUFATA

TAPES • MARISQUERIA

APPETIZERS

- Stuffed olives 3,90€
- Gilda skewer with anchovy 2,90€
- Gilda skewer with white anchovy 2,50€
- Acorn-fed Iberian ham 24€
- Half portion of acorn-fed Iberian ham 22€ with Manchego cheese D.O.
- Gillardeau oysters nº2 5€
- Bonilla potato chips 2,50€
- Sicilian sea snails 6€
boiled and served with Cucufata sauce
- Sea whelks from the Rías Baixas 5€
boiled and served with Cucufata sauce



TAPAS & SMALL DISHES

- Homemade guacamole with nachos 10€
- Homemade hummus with nachos 11€
- La Cucufata Nachos 12€
with sour cream guacamole pico de gallo cheddar and jalapeños
- Sweet chili chicken wings 9€
- Octopus carpaccio a feira style 14,90€
with parmentier
- Cod carpaccio 16€
with tomato and caperberries
- La Cucufata Bravas 5,90€ 
- Homemade croquettes 3€/u
with Palamós red prawn
- Homemade roast chicken croquettes 2€/u
- Homemade Iberian ham croquettes 2,20€/u
- Assorted fried fish 14,50€
Andalusian style
- Baby squid Andalusian style 14€
- Salt-grilled red prawns 18€
- Crispy artichoke hearts 11€
- Crispy chicken strips 13,50€
- Fuet tartare 11€
- Provolone cheese casserole 13€
- Russian salad with prawns 11€
- Mini cannelloni 12,50€
with cheese sauce
- Eggplant chips with cane honey 9,90€
- Toasted bread with tomato 3,50€



SALADS

- Lobster salad 17,50€
with avocado romesco vinaigrette
lemon zest and pico de gallo
- Prawn salad 15,40€
with pink sauce papaya radish avocado
and croutons



FROM THE FISH MARKET

- Atlantic corvina 35€/kg
- Atlantic turbot 58€/kg
- Canary sea bass (1,2 kg aprox.) 30€
- Canary gilthead bream (500 g aprox.) 21€
- Seafood platter 80€
(red prawns, king prawns, lobster,
mussels, clams, scallops)

Check the daily seafood selection



SHELLFISH

- Large Wedge clams from the Rías 19€
- Rock mussels Bouchot 12,50€
Donostiarra style
- Clams from the Rías 18€
- Razor clams from the Ebro 17,40€
- Grand shellfish platter 36€
(Wedge clams, mussels, razor clams, scallops, and oysters)

MEATS

- Galician Blonde premium beef tenderloin 250g 37€
aged served with Primor potatoes
and cheese sauce
- Veal cachopo 15,90€
- Chicken schnitzel 15€
stuffed with Iberian ham
and breaded cheese
- La Cucufata burger 14,90€
with lettuce tomato and Mac sauce



POSTRES


- Lemon pie 8€
- New York Cheesecake 8€
- Carrot Cake 8€
- Banana Split 7,50€
- One scoop ice cream with toppings 5€
- Two scoops ice cream with toppings 7€
- Three scoops ice cream with toppings 9€
- Fresh tropical fruit salad 6,50€
- Death by chocolate 9€
- Donut heart with chocolate and whipped cream 9€



RESERVATIONS: 93 455 79 74

www.lacucufatarestaurant.com

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WATERS & SOFT DRINKS

- Still water 2,60€
- Vichy Catalan sparkling water 2,60€
- Soft drinks: 2,70€
Pepsi Cola, Pepsi Max, Kas Orange, Kas Lemon, Lipton Ice Tea, Kas Blue Tonic

COFFEE & TEA

- Espresso 1,50€
- Coffee with milk 1,90€
- Macchiato 1,60€
- Cappuccino 2€
- Infusion/Tea 2€
- Carajillo (coffee with liquor) 2,40€
- Trifásico (coffee with liquor and milk) 2,50€

WHITE WINES

- Sisquera Blanc 2,90€ | 14€
2023 DO Terra Alta
- Verdeo 3€ | 14€
2023 DO Rueda
- Blanc Mariner 3€ | 14€
2023 DO Penedès
- Cap de Creus Nacre 23€
2023 DO Empordà
- Sangarida Godello 29€
2023 DO Bierzo
- Pazo das Bruxas 23€
2023 DO Rías Baixas
- Marqués del Riscal 25€
Sauvignon Blanc
2022 DO Rueda
- Waltraud 52€
2023 DO Penedès
- Atrium Chardonnay 20€
2023 DO Penedès
- Albariño Pulpo 28€
2023 DO Rías Baixas
- Godeval Cepas Vellas 53€
2022 DO Valdeorras
- Attis Albariño Lías Finas 41€
2023 DO Rías Baixas
- Rebels de Batea 18€
2023 DO Terra Alta

MIXED DRINKS

- Gin & Tonics 7€**
Seagram, Puerto de Indias, Tanqueray/00
- Premium Gin & Tonics 10€**
Bulldog, Hendrick's, G'Vine, Martin Miller, Mare
- Mixed Drink 7€**
JB, Bacardí, Ballantine's, Cacique, Negrita
- Premium Mixed Drink 8€**
Habana, Red Label, Black Label, Barceló, Jack Daniels, Macallan
- Glass 5€**
JB, Ballantine's, Magno, Torres 5, Jameson
- Premium Glass 8€**
Black Label, Red Label, Jack Daniels, Macallan, Brugal, Chivas

BEERS

- Estrella 1,90€ | 2,60€ | 3,50€
- Clara 1,90€ | 2,60€ | 3,50€
- Voll Damm 3,50€
- Gluten-Free 3€
- Alcohol-Free 3€

RED WINES

- Sisquera Negre 2,90€ | 14€
2023 DO Terra Alta
- Malpastor Crianza 3€ | 15€
2020 DOC Rioja
- Alidis Barrica 3€ | 17€
DO Ribera del Duero
- La Pinxa del Barri 15€
2022 DO Terra Alta
- El Senat de Montsant 24€
2022 DO Montsant
- Pesquera Crianza 42€
2021 DO Ribera del Duero
- Alidis Crianza 24€
DO Ribera del Duero
- Alidis Reserva 48€
DO Ribera del Duero
- Celeste Roble 19€
2023 DO Ribera del Duero
- Sangarida Mencía 23€
2022 DO Bierzo
- Jean Leon Vinya Le Havre 49€
2020 DO Penedès

ROSÉ WINES

- Sisquera Rosat 2,90€ | 14€
2023 DO Terra Alta

SANGRIA

- Sangria (red, white, or cava) 24€
- Sangria by the glass 3,50€
- Tinto d'estiu 3,50€

A classic Spanish refreshment made with red wine and lemon soda or tonic water, served over ice. It's a light and refreshing alternative to sangria, perfect for hot days.

CAVA & CHAMPAGNE

- Laurent Perrier La Cuvée 120€
Brut AOC Champagne
- Gramona Imperial Brut 64€
Gran Reserva 2018 DO Corpinnat
- Castell de Ribes 15€ | Copa 3€
Brut Nature DO Cava
- Castell de Ribes 15€
DBrut Rosé DO Cava
- Recaredo Terres 62€
Brut Nature Gran Reserva 2019 DO Corpinnat
- Oriol Rossell Mitic
1908 Gran Reserva DO Cava



BOOK YOUR TABLE FOR GROUPS

