

Casa de Vinos & Delicatessen

**GORKI** 

- MÁLAGA - 1992 -

## Iberian Chacinas

	1/2	PORTION
Iberian Acorn-fed Ham 5 Jotas	14,50€	24,00€
Iberian acorn-fed pork loin	7,50€	12,50€
Spicy pork chorizo from Leon	4,50€	6,50€
Vic's cured pork sausage	8,50€	10,50€
Bologna mortadella	6,00€	8,50€
Black pork sausage from Majorca		6,50€
Iberian blood sausage from Cordoba	3,50€	5,50€
Iberian cold meat platter		14,00€

## Homemade cheese

	1/2	PORTION
Manchego	7,00€	12,00€
Sheep's raw milk, cured for 14 months, PDO Manchego cheese		
Goat cured in bran	7,80€	13,50€
Pasteurized milk A. G. Montes de Malaga, smeared in EVOO and coated with bran		
Torta Pascualete "La Retorta"		16,50€
Sheep's raw milk, cured for 60 days, creamy, PDO Extremadura		
Montenebro goat	7,50€	13,50€
Pasteurized goat's milk, semi-cured, mouldy, creamy with mild flavour, PDO Castilla y León		
Camembert Normandy	4,80€	7,50€
Raw cow's milk, tender, creamy, PDO France Orue		
Fourme au cassis	7,50€	12,50€
Pasteurized cow's milk, 70-day cure, Roquefort style pasta with Cassis liqueur, PDO France Vosgue		
Comte matured for 10 months / 13 months	7,50€	13,50€
Cow's raw milk, cured for 13 months, hard paste, PDO France Doubs		
Pecorino with IL FORTETO truffle	9,00€	15,50€
Pasteurized sheep's milk, white truffle, cured for 150 days, hard paste, Muggelaw Valley Italy		
Cheese platter		15,80€
Our special selection of 4 cheeses		

## To share

	1/2	PORTION
Anchovies skewer (unit) chilli, olive and EVOO		1,80€
Smoked sardine (unit) with porra antearana (cold soup) and rondeño cheese on top		5,90€
Pincho de tortilla potatoes in EVOO and onions		2,60€
Russian salad with frigate mackerel	5,50€	9,50€
Porra antequerana with Iberian ham		6,50€
Octopus stripes with tomato zest and EVOO		14,50€
Tuna loin in lard with crispy toasts	5,50€	9,50€
Malaga cured-pork sausage tartar with pickles, capers and Dijon mustard	5,00€	9,50€
Partridge pate and Koroneiki EVOO infused with vanilla		9,50€
Fried rice sausage with piquillo and kimchi sauce	4,00€	8,00€
Croquettes cooked, boletus, sausage and squid 4/8 (to choose)	5,00€	10,00€
<u>Skewers (2 units)</u>		
Duck magret, pear and black garlic		5,50€
Octopus, potatoes and spicy sauce		6,00€

## Our classics...

### Delicatessen

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Scallop tartar, seaweed and urchin caviar	7,50€
Large-size Anchovies with ECHIRE butter (6units)	14,50€
Nature salmon, wakame seaweed and citrus	15,50€
Jules Foie grass cured in salt	15,50€
Artichokes and foie grass with duck sweetbreads	14,50€
Asturian fabada (Asturias regulatory council)	11,50€
Traditional meat lasagne	11,50€

### Crepes

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Crab in pink sauce, romaine lettuce and avocado	4,50€
Chicken with curry mayonnaise and green apple	4,50€

### Mini-sandwiches

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Asparagus and mayonnaise	2,50€
Chicken, natural tomato and cheese	3,00€

### Blinis (2units)

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Smoked salmon and piparra peppers sauce	5,50€
Osettra caviar, crème cheese and lime	5,00€

### Inés Rosales tarts

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Duck foie grass with gizzards	6,50€
Brie cheese, arugula and truffle	5,75€

### Gourmet\* jars

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Pickled mussels	7,50€
Gueyumar grilled sardine loin	12,50€
Gueyumar grilled razor clams	16,50€
Bonito tuna belly	12,50€
Cod liver	7,50€

\*All our jars will be accompanied by toast or potato chips

## ...and the Gorki sandwiches

	MINI MOLLETE	BAGUETTE
Iberian Acorn-fed Ham 5 Jotas hand cut	7,00€	12,00€
Iberian ham grated tomato and EVOO	3,90€	6,50€
Free range chicken avocado, brie cheese and old mustard	4,75€	8,50€
Smoked salmon watercress, cream of feta cheese and yuzu sauce	4,90€	8,90€
Chicken curry with green apple slices	2,75€	4,80€
Frigate mackerel tomato zest, piparra pepper and EVOO	3,40€	6,00€
Acorn-fed Iberian ham manchego cream and red onion chutney	5,25€	9,50€
New York pastrami, pickled onion, romaine lettuce, our sweet mustard sauce	3,90€	7,50€
Classic york ham, lettuce, asparagus and mayonnaise	2,75€	4,80€
Tuna in butter peppers roasted with cumin	3,30€	5,90€
Camembert bologna mortadella and dry tomato pesto and arugula	3,40€	6,00€

## From the orchard to the plate

Burrata cheese, cherry tomato, arugula and dried tomato pesto	12,50€
Tomato, piparra pepper, chives and Kalamata olives	9,50€
Crunchy chicken salad with slices of manchego cheese, purple carrot and yuzu mustard sauce	10,50€
Warm salad of goat cheese, spinach, dried tomato and banana chips	8,75€
Eggplant strudel with tomato, mozzarella and basil	9,75€
White extra-large asparagus candied and braised (2unit)	8,50€
Baby beans with poached egg and Iberian blood sausage	10,50€
Ricotta and spinach cannelloni with tomato, basil and burrata cheese sauce	9,75€

## To finish

Salmon tacos with bime and herring caviar cream	19,00€
Grilled scallops, cauliflower puree, crunchy ham, boletus	16,50€
Peppers stuffed with cod in piquillo pepper sauce	9,50€
Roasted octopus, truffle parmentier and cheese slices	18,50€
Acorn-fed Iberian ham with taboulé from Malaga	18,50€
Duck magret with arugula, walnuts and pomegranate salad	16,00€
Roast, creamy potato and mustard knuckle with pak choi	14,00€
Beef tenderloin medallions with mushrooms and red wine	17,00€
Galician beef burger with French fries in EVOO	10,50€
Cereal bread, lettuce, tomato, red onion, and D.O Montes de Malaga cheese	

# Our wine selection

OUR WINE RECOMMENDATION

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GLASS OF **GORKI** 

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WINE LIST

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# Our wine recommendation

POR COPA		UVA / D. O.
La Gitana (Manzanilla)	Iberian acorn loin	Palomino / Sanlúcar
Oloroso Don José (Manzanilla)	Raw-milk Camembert cheese	Pedro Ximenez / Jerez
Zuleta (Manzanilla)	White extra-large asparagus glazed and braised	Palomino / Sanlúcar
Tío Pepe (Manzanilla)	Russian salad with frigate mackerel	Palomino / Jerez
NPU (Amontillado)	Montenebro Goat cheese	Palomino / Jerez
Antakira (Vermut)	Pickled mussels	Moscatel / Axarquía
Martínez Lacuesta (Vermut)	Anchovis skewer with chili pepper, olives and EVOO	Rioja
Juve&Camps Cinta Púrpura (Blanco)	Scallop tartar, seaweed and urchin caviar	Macabeo / Cava
Juvé & Camps (Rosé)	Salmon nature, wakame seaweed and citrus	Macabeo / Cava
Henri Abelé Brut Traditionnel (Blanco)	Jules foie grass cured in salt	Chardonnay / Champagne
Marqués de Riscal (Rosado)	Regañá of smoked sardine with porra antequerana (Cold soup) and rondeño cheese on top	Garnacha / Rioja
Borsao (Rosado)	Gueyumar grilled razor clamps	Garnacha / Campo de Borja
Flor Floris (Blanco)	Partridge pate and Koroneiki EVO infused with vanilla	Moscatel / Sierras de Málaga
José Pariente (Blanco)	Brochette of octopus, potatoes and spicy sauce	Verdejo / Rueda



# Our wine recommendation

POR COPA		UVA / D. O.
Confesionario Cepas Viejas (Blanco)	Large-size anchovies with ECHIRE butter	Tempranillo / Rioja
Viña Calera (Blanco)	Baby beans with poached egg and Iberian blood sausage	Verdejo / Rueda
Vionta (Blanco)	Tuna loin in lard with crunchy toast	Godello / Monterrei
Vega del Geva Cza (Tinto)	Roast, creamy potato and mustard knuckle with pak choi	Cabernet / Sierras de Málaga
Arienzo Cza (Tinto)	Comte cheese matured for 10 months / 13 months	Tempranillo / Rioja
4 Elementos Tierra (Tinto)	Fried rice pudding with piquillo pepper and kimchi sauce	Tempranillo / Rioja
López Cristóbal Roble (Tinto)	Magret brochette, pear and black garlic	Merlot / Ribera del Duero
La Planta Roble (Tinto)	Acorn-fed Iberian ham and EVOO	Tempranillo / Ribera del Duero
Habla del Silencio (Tinto)	Artichokes and foie grass with duck sweetbreads	Tempranillo / Extremadura
López Cristóbal Roble (Tinto)	Inés Rosales tart, Brie cheese, arugula and truffle	Merlot / Ribera del Duero
Juan Gil 12 meses (Tinto)	Easter cake "La Retorta". Creamy sheep cheese	Monastrel / Jumilla
Acontia (Tinto)	Beef tenderloin medallion with mushrooms and red wine	Garnacha / Toro
P.X. Duquesa (Dulce)	Desserts selection	Pedro Ximenez / Jerez

# Glass of...

## FULL-BODIED

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Manzanilla La Gitana (grifo). Palomino fino	2,00€
Manzanilla "Zuleta". Palomino	2,25€
Fino Tío Pepe. Palomino fino	2,75€
Oloroso Don José. Palomino fino	3,50€
Amontillado NPU. Palomino fino	3,50€
P.X. Duquesa. Pedro Ximenez	3,75€

## VERMOUTH

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D.O Sierras de Málaga	Original Antakira. Moscatel	3,50€
D.O Rioja	Martínez Lacuesta	3,75€

## CAVA

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Juvé & Camps Cinta Púrpura. Macabeo-Parellada	3,50€
Juvé & Camps Rosé. Macabeo-Xarel·lo-Parellada	4,00€

## CHAMPAGNE

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Henri Abelé Brut Traditionnel. Chardonnay-Pinot Noir-Pinot Meunier	7,25€
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## WHITE

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D.O Sierras de Málaga	Flor de Floris. Moscatel seco	3,25€
D.O Rueda	Viña Calera. Verdejo-Sauvignon-Viura José Pariente. Verdejo	2,50€ 3,90€
D.O Monterrei	Vionta. Godello	3,55€
D.O Rioja	Confesionario Cepas Viejas. Tempranillo blanco-Malvasía	3,60€

## ROSE

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D.O Rioja	Marqués de Riscal. Garnacha-Viura-Malvasia-Garnacha Blanca	3,15€
D.O Campo de Borja	Borsao. Garnacha	2,80€

## RED

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D.O Sierras de Málaga	Vega del Geva Cza. Cabernet-Sauvignon-Syrah-Merlot	3,20€
D.O Rioja	4 Elementos Tierra. Tempranillo. 6 meses en barrica Arienzo Cza. Tempranillo-Graciano-Mazuelo	2,90€ 3,00€
D.O Ribera del Duero	López Cristóbal Roble. Merlot-Tinta del País La Planta Roble. Tempranillo	3,25€ 3,60€
D.O Jumilla	Juan Gil 12 meses. Monastrel	4,30€
D.O Toro	Acontia. 6 meses barrica Roble. Tinta de Toro-Garnacha	4,10€
D.O Extremadura	Habla del Silencio. Tempranillo-Cabernet-Syrah	4,80€

# Wine list

## FULL-BODIED

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Manzanilla La Gitana (grifo). Palomino fino	Copa	2,00€
Manzanilla "Zuleta". Palomino	3/4	12,75€
Fino Tío Pepe. Palomino fino	3/4	15,50€
Oloroso Don José. Palomino fino	3/4	23,50€
Amontillado NPU. Palomino fino	3/4	23,50€
P.X. Duquesa. Pedro Ximenez	3/4	25,50€

## VERMOUTH

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D.O Sierras de Málaga	_____	
Original Antakira. Moscatel		18,00€
D.O Rioja	_____	
Martínez Lacuesta (D.O Rioja)		21,00€

## CAVA

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Juvé & Camps Cinta Púrpura. Macabeo-Parellada	18,50€
Juvé & Camps Reserva de la Familia. Macabeo-Xarel·lo-Parellada	24,50€
Juvé & Camps Rosé. Macabeo-Xarel·lo-Parellada	20,50€

## CHAMPAGNE

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Henri Abelé Brut Traditionnel. Chardonnay-Pinot Noir-Pinot Meunier	41,00€
Henri Abelé Brut Rose. Chardonnay-Meunier-Pinot Noir	50,50€
Moët-Chandon Brut Imperial. Pinot Noir-Chardonnay	55,00€
Taittinger. Pinot Noir-Chardonnay	60,00€
Taittinger Rosé. Tempranillo-Garnacha-Viura	78,00€

## WHITE

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D.O Sierras de Málaga	Botani. Moscatel de Alejandría	21,50€
	Flor de Floris. Moscatel seco	16,25€
D.O Rueda	Viña Calera. Verdejo-Sauvignon-Viura	12,50€
	José Pariente. Verdejo	19,50€
	S-Naia. Sauvignon Blanc	16,50€
D.O Navarra	Legardeta. Chardonnay	21,50€
D.O Ribera del Guadiana	Balancines sobre Lías. Sauvignon Blanc	16,25€
D.O Rias Baixas	Val de Nora. Albariño	20,50€
D.O Somosanto	Vionta. Godello	20,00€
D.O Monterrei	Vionta. Godello	17,60€
D.O Rioja	Confesionario Cepas Viejas. Tempranillo blanco-Malvasía	18,00€

## ROSE

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D.O Rioja	Marqués de Riscal. Garnacha-Viura-Malvasía-Garnacha Blanca	15,75€
D.O Navarra	Chivite Las Fincas. Garnacha Tinta-Tempranillo	19,00€
D.O Campo de Borja	Borsao. Garnacha	14,00€
D.O Alicante	Alagú. Forcallat	16,50€

## RED

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### D.O Sierras de Málaga

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Vega del Geva Cza. Cabernet-Sauvignon-Syrah-Merlot	16,00€
Cortijo de los Aguilares. Tempranillo-Merlot-Syrah	19,80€
Pago el Espino Cza. Petit Verdot-Syrah-Tempranillo	28,00€

### D.O Rioja

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4 Elementos Tierra. Tempranillo. 6 meses en barrica	14,50€
Sierra Cantabria Roble. Tempranillo	15,00€
Sierra Cantabria Cza. Tempranillo	20,50€
Arienzo Cza. Tempranillo-Graciano-Mazuelo	15,00€
Hado Cza. Tempranillo	20,75€
Muga Cza. Tempranillo-Garnacha-Mazuelo-Graciano	26,00€
Cueva del Monge Cza. Tempranillo	28,00€

### D.O Ribera del Duero

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López Cristóbal Roble. Merlot-Tinta del País	16,25€
La Planta Roble. Tempranillo	18,00€
Marqués de Soria Cza. Tempranillo	19,50€
Traslascuestas Cza. Tempranillo	24,50€
Conde San Cristóbal Cza. Tinto Fino-Merlot-Cabernet	24,00€

### D.O Jumilla

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Juan Gil 12 meses. Monastrel	21,50€
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### D.O Ribera del Guadiana

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Huno. Garnacha Tintorera-Cabernet Sauvignon-Tempranillo-Syrah	22,50€
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### D.O Almansa

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Ternario 1. Garnacha Tintorera	16,50€
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### D.O Toro

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Acontia. 6 meses barrica Roble. Tinta de Toro-Garnacha	20,50€
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### D.O Extremadura

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Habla del Silencio. Tempranillo-Cabernet-Syrah	24,00€
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### D.O Bierzo

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Petalos del Bierzo. Mencia	28,50€
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### D.O Campo de Borja

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Tres Picos. Garnacha	27,50€
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### D.O Tierra de Castilla

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Mauro. Tempranillo-Syrah	48,00€
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## GROUPS AND EVENTS

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