



ENGLISH

Marisqueria-Bar BOLOS

FUNDADA EN 1972

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Marisquería Bar Bolos



ALLERGENS

						
Altramuz Lupine	Apio Celery	Cacahuete Peanuts	Cereales Cereals	Crustáceos Crustaceans	Frutos cáscara Nuts	Huevos Eggs
						
Lácteos Milk	Molusco Molluscs	Mostaza Mustard	Pescado Fish	Sésamo Sesame	Soja Soya	Sulfito Sulphites



Appetizers

PORTION

Spicy potatoes (<i>Patatas bravas</i>)	8,50€
Fried Squid (<i>Calamares fritos</i>)	16,50€
Mixed fried fish (<i>Pescaditos fritos</i>)	16,50€
Puntilla (Baby squid coated in batter) (<i>Puntilla frita</i>)	16,50€
Grilled cuttlefish (<i>Sepia plancha</i>)	17,50€
Grilled small cuttlefish (<i>Chipirones plancha</i>)	16,50€
Cuttlefish roe (<i>Huevas de sepia</i>)	17,50€
Seafood salad (<i>Salpicón</i>)	16,50€
Garlic shrimp (<i>Gambas al ajillo</i>)	17,00€
Shrimp with mayonnaise (<i>Gambas con mahonesa</i>)	17,00€
All i pebre (Valencian style eel stew) (<i>All i pebre</i>)	16,50€
Octopus with sauce (<i>Calamares en salsa</i>)	16,50€
Galician style octopus (<i>Pulpo a la gallega</i>)	22,90€
Clóchinas (Valencians mussels) (<i>Clóchinas</i>)	16,50€
Tellins (<i>Tellinas</i>)	16,50€
Clams marinière (<i>Almejas marinera</i>)	18,50€
Cockles (<i>Berberechos</i>)	8,10€
Vieira (Galician scallops, each) (<i>Vieira, unidad</i>)	14,00€
Anchovies (unit) (<i>Anchoas, unidad</i>)	4,00€
Batter fried shrimp (unit, minimum 6 units) (<i>Gambas rebozadas, unidad, mínimo 6 uds</i>)	2,00€
Almonds (<i>Almendras</i>)	3,75€
Olives (<i>Aceitunas</i>)	2,00€
Anchovies in vinegar (unit) (<i>Boquerones, unidad</i>)	1,10€
Sauces (<i>Salsas</i>) (<i>mahonesa, all i oli, s. rosa, vinagreta</i>)	1,50€
With French fries garnish (<i>Con guarnición de patatas fritas</i>)	3,50€
With Vegetables garnish (<i>Con guarnición de verduras</i>)	4,50€
With Salad garnish (<i>Con guarnición de ensalda</i>)	4,00€
Anchovies mount (<i>Montadito de anchoas</i>)	3,75€
Cocoas (<i>Cacaos</i>)	1,50€

Eggs

Scrambled shrimp (<i>Revuelto de gambas</i>)	17,00€
1 Fried egg (<i>1 Huevo frito</i>)	4,00€
1 Fried egg with potatoes (<i>1 Huevo frito con patatas</i>)	4,50€
2 Fried egg with potatoes (<i>2 Huevos fritos con patatas</i>)	7,00€
Potato omelette (<i>Tortilla de patatas</i>)	7,50€
Ham omelette (<i>Tortilla de jamón</i>)	7,50€
Shrimp omelette (<i>Tortilla de gambas</i>)	16,00€
Plain Omelette (<i>Tortilla francesa</i>)	6,00€
Elver omelette (<i>Tortilla de angulas</i>)	165,00€
Asparagus scrambled eggs (<i>Revuelto de espárragos</i>)	8,60€
Salmon scrambled eggs (<i>Revuelto de salmón</i>)	10,50€
Salmon and asparagus scrambled eggs (<i>Revuelto de salmón y espárragos</i>)	12,50€
Special scrambled salmon, asparagus and shrimps (<i>Revuelto especial salmón, espárragos y gambas</i>)	18,50€

VAT INCLUDED

Starters

PORTION

Special salad (<i>Ensalada Especial</i>) 🍅 🐟 🍷 (Head hearts, mezclum, tomato, purple onion, vinegar, anchovies, mojama, smoked sardines, capers, purple cabbage, nuts and paprika, garlic and honey sauce)	17,75€
Bolos salad (<i>Ensalada Bolos</i>) 🍅 🐟 🍷 (Lettuce, mezclum, tomato, grated carrot, red cabbage, corn, olives, hard-boiled egg, tuna, onion and asparagus)	14,00€
Russian salad (<i>Ensaladilla rusa</i>) 🍅 🐟 🍷	7,00€
Salmon salad and eels (<i>Ensalada de salmón y gulas</i>) 🍷 🐟 🍅 🍷	26,00€
Salmon salad and eels small (<i>Ensalada de salmón y gulas peq.</i>)	18,50€
Salmon and eel salad (<i>Ensalada de salmón y angulas</i>) 🐟	175,00€
Eels in sald (<i>Angulas en ensalada</i>) 🐟	160,00€
Eels (<i>Gulas</i>) 🍷 🐟 🍅 🍷	16,00€
Seafood cocktail (<i>Cocktail de marisco</i>) 🍷 🐟 🍅 🍷	17,50€
White asparagus (<i>Espárragos blancos</i>)	11,00€
Seafood soup (<i>Sopa de marisco</i>) 🍷 🐟 🍅	7,50€
Consommé (<i>Consomé</i>) 🐟 🍷	5,00€
Consommé with egg yolk or Jerez (<i>Consomé con yema o Jerez</i>)	5,50€
Seafood paella (menu portion) (<i>Paella de marisco</i>) (<i>ración de menú</i>) 🐟 🍷	10,50€
Cured ham (<i>Jamón serrano</i>) 🍷	13,00€
Cured manchego cheese (<i>Queso manchego curado</i>) 🍅 🍷	12,00€
Grilled Vegetables (<i>Verdura plancha</i>)	17,00€
Bread (<i>Pan</i>) 🍷	1,25€
House special bread (<i>Pan Especial de la casa</i>) 🍷	2,50€

Grilled Fish (by weight/per 100 grams)

Red mullets (100 grams) (<i>Salmonetes</i>) 🐟	7,50€
Young hake (100 grams) (<i>Pescadilla</i>) 🐟	7,50€
Grouper (100 grams) (<i>Mero</i>) 🐟	11,00€
Sole (100 grams) (<i>Lenguado</i>) 🐟	8,00€
Monkfish (100 grams) (<i>Rape</i>) 🐟	8,00€
Tirbot (100 grams) (<i>Rodaballo</i>) 🐟	8,50€
Hake (100 grams) (<i>Merluza</i>) 🐟	8,00€
Sea bass (100 grams) (<i>Lubina</i>) 🐟	8,00€
Sea bream (100 grams) (<i>Besugo</i>) 🐟	8,00€
Gilthead sea bream (100 grams) (<i>Dorada</i>) 🐟	8,00€
Sea arrow (100 grams) (<i>Calamar playa</i>) 🍷	8,00€
Monkfish in sauce (100 grams) (<i>Rape en salsa</i>) 🍷 🐟	8,00€
Swordfish with garnich (portion) (<i>Emperador con guarnición</i>) (<i>ración</i>)	16,00€

VAT INCLUDED

Rice Dishes

MINIMUM 2 PEOPLE (CUSTOM MADE)

Special seafood paella (<i>Paella Especial de marisco</i>)	41,50€
Rice with seafood (<i>Arroz a banda</i>)	41,50€
Rice with black squid ink (<i>Arroz negro</i>)	40,00€
Rice with seafood in broth (<i>Arroz caldoso de marisco</i>)	41,50€
Paella with lobster in broth (<i>Arroz caldoso de bogavante</i>)	44,00€
Rice with lobster (<i>Arroz con bogavante</i>)	44,00€
Rice to the señoret (<i>Arroz al señoret</i>)	40,00€
Noodle and seafood paella (<i>Fideuá de marisco</i>)	40,00€
Rice with lobster in broth (<i>Arroz caldoso de langosta</i>)	57,80€

Meats

Beef steak (<i>Filete de ternera</i>)	14,50€
Loin of pork (<i>Lomo de cerdo</i>)	10,50€
Spicy pork sausages (unit 2,50€) (<i>Longanizas, unidad 2,50€</i>)	8,00€
Rid-eye steak (<i>Chuletón</i>)	26,90€
Entrecote (<i>Entrecot</i>)	24,90€
Filet Mignon (<i>Solmillo de ternera</i>)	25,90€
Chicken breast (<i>Pechuga de pollo</i>)	9,75€

Seafood HOUSE SPECIALITIES

Mixed fried fish (<i>Fritura de pescado</i>)	30,95€
Grilled fish (<i>Parrillada de pescado</i>)	30,95€
Mixed shellfish dish (<i>Mariscada mixta</i>)	32,95€
Special shellfish, only shellfish (<i>Mariscada especial, sólo marisco</i>)	52,00€
Fish & shellfish Zarzuela (minimum 2 people) (<i>Zarzuela de pescado y marisco</i>) (mín. 2 personas)	63,00€



VAT INCLUDED

Seafood

(by weight/per 100 grams)

Red-striped shrimp (100 grams) (<i>Gamba rayada</i>) (100 grs) 🦞🦀	18,80€
Whithe shrimp (100 grams) (<i>Gamba blanca</i>) (100 grs) 🦞	16,50€
Prawns (100 grams) (<i>Langostinos</i>) (100 grs) 🦞🦀	16,50€
Crayfish (100 grams) (<i>Cigalas</i>) (100 grs) 🦞🦀	17,50€
Spiny lobster (100 grams) (<i>Langosta</i>) (100 grs) 🦞🦀	18,80€
Common lobster (100 grams) (<i>Bogavante</i>) (100 grs) 🦞🦀	16,50€
Special crayfish (100 grams) (<i>Cigala de fuerza</i>) (100 grs) 🦞🦀	16,50€
Goose barnacles (100 grams) (<i>Percebes</i>) (100 grs) 🦞🦀	15,00€
Swincrab (100 grams) (<i>Nécora</i>) (100 grs) 🦞🦀	12,00€
Ox crab from the Northern inlets (100 grams) (<i>Buey de ría</i>) (100 grs) 🦞🦀	9,00€
Spider crab from the Northern inlets (100 grams) (<i>Centollo de ría</i>) (100 grs) 🦞🦀	12,00€
Giant crab claws (100 grams) (<i>Boca</i>) (100 grs) 🦞🦀	16,50€
Slipper lobster (100 grams) (<i>Santiaguiño</i>) (100 grs) 🦞🦀	12,10€
Conch (100 grams/ration aprox. 300 grams) (<i>Cañailas</i>) (100 grs/ración aprox. 300 grs) 🦞🦀	5,00€
Razor-shells (6 units, 2,50€ unit) (<i>Navajas</i>) (6 unidades, unidad 2,50€) 🦞🦀	15,00€
Tiny shrimp (portion) (<i>Quisquillas o cigalitas</i>) (ración) 🦞🦀	31,00€
Elvers (casserole) (<i>Angulas</i>) (cazuela) 🦞	160,00€
Carril clams (6 units, 4,95€ unit) (<i>Almejas de Carril</i>) (6 unidades, unidad 4,95€) 🦞🦀	29,70€
Oysters (6 units, 4,50€ unit) (<i>Ostras</i>) (6 unidades, unidad 4,50€) 🦞🦀	27,00€
Zamburiñas (unit) (<i>Zamburiñas</i>) (cazuela) 🦞🦀	4,40€

Desserts

Seasonal fruit (<i>Fruta del tiempo</i>)	4,00€
Fresh pineapple (<i>Piña natural</i>)	6,00€
Prepared orange with liquor (<i>Naranja preparada con licor</i>) 🍷	5,00€
Strawberries (<i>Fresas</i>)	5,50€
Strawberries with cream or juice (<i>Fresas con nata o zumo</i>) 🍦	6,00€
Peaches in syrup (<i>Melocotón en almíbar</i>)	5,00€
Pineapple in syrup (<i>Piña en almíbar</i>)	5,00€
Nuts with cream (<i>Nueces con nata</i>) 🍌🍦	6,00€
Custard (<i>Flan</i>) 🍮🍦	4,50€
Flan with cream (<i>Flan con nata</i>) 🍮🍦	5,50€
Flan with cream and walnuts (<i>Flan con nata y nueces</i>) 🍮🍌🍦	6,50€
Nougat ice-cream (<i>Helado de turrón</i>) 🍮🍌🍦	6,00€
Crispy ice-cream (<i>Helado de crocanti</i>) 🍮🍌🍦🍫	6,00€
Menorquina ice-cream (<i>Helados Menorquina</i>)	6,00€
Nestlé ice-cream (<i>Helados Nestlé</i>)	6,00€
Homemade whiskey cake (<i>Tarta al whisky casera</i>) 🍮🍌🍦🍷🍫	6,00€
House special dessert (<i>Postre de la casa</i>)	9,95€
Cheesecake (<i>Tarta de queso</i>) 🍮🍌🍦🍫	6,00€
Chocolate cake (<i>Tarta de chocolate</i>) 🍮🍌🍦🍫	6,00€
Santiago almond cake (<i>Tarta de Santiago</i>) 🍮🍌🍦🍫	6,00€
Pudding (<i>Puding</i>) 🍮🍌🍦	5,50€
Fresh orange or lemon juice (<i>Zumo de naranja o limón natural</i>)	3,50€

VAT INCLUDED

Drinks

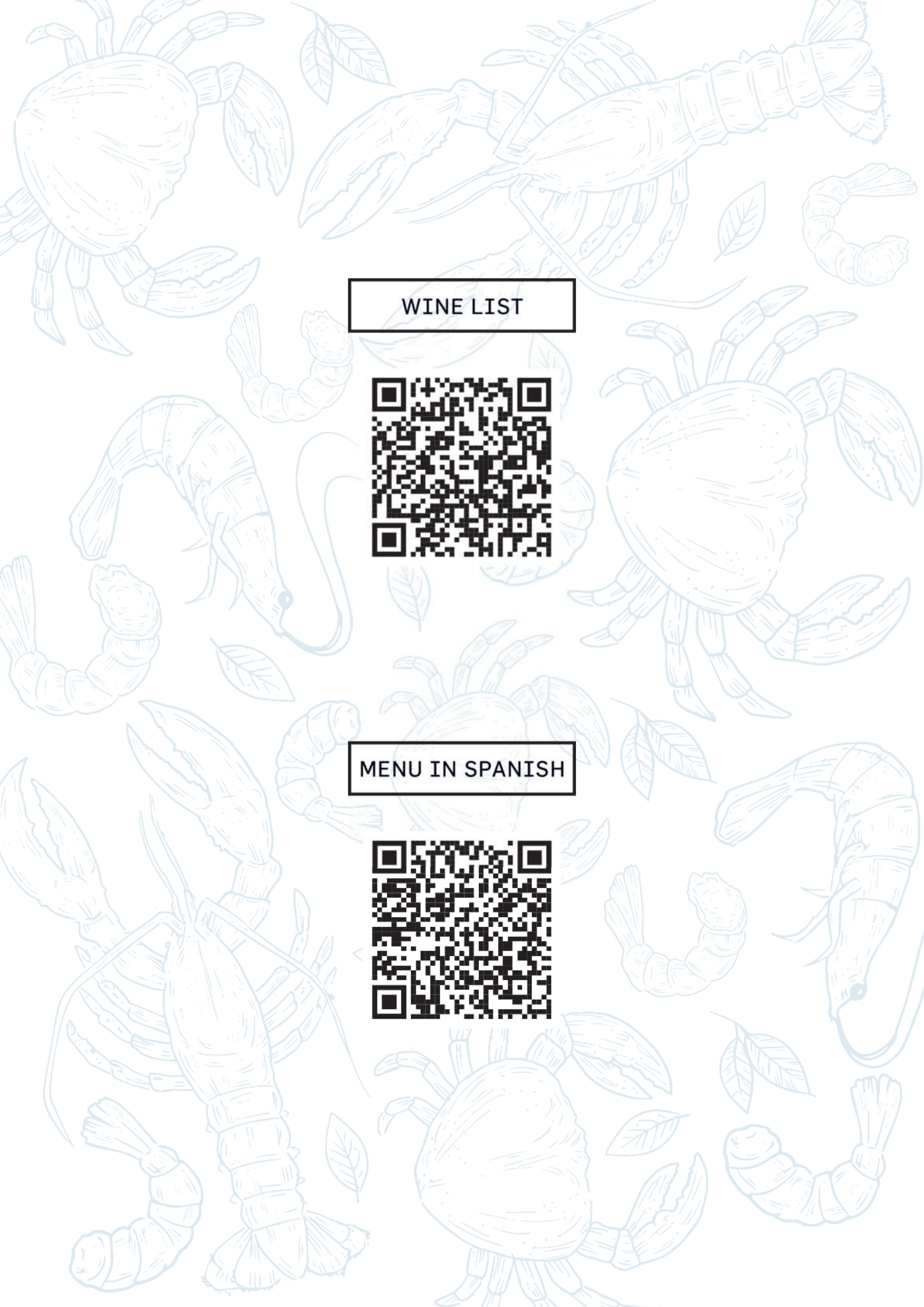
Lager beer tin (<i>Bote de cerveza</i>)	2,25€
Pint 1/2 lt. beer (<i>Tanque de cerveza</i>)	3,50€
Medium-sized lager beer (<i>Cerveza mediana</i>)	3,00€
Cruzcampo 1/3 (<i>Cruz Campo 1/3</i>)	3,00€
Soft drinks: Coca-Cola, Fanta, Tonic water (<i>Refrescos: Coca-Cola, Fanta, Tónica</i>)	3,50€
Still mineral water (<i>Agua mineral</i>)	2,50€
Sparkling mineral water (<i>Gaseosa</i>)	2,50€
Special beer San Miguel 1516 (<i>Cerveza Esp. San Miguel 1516</i>)	3,50€
Bitter Kas (<i>Bitter Kas</i>)	3,75€
Sangría, jug 1.5 l. (<i>Sangría, jarra 1,5 l.</i>)	16,00€
Sangría, jug 1 l. (<i>Sangría, jarra 1 l.</i>)	13,50€
Lager beer, jug 1.5 l. (<i>Cerveza, jarra 1.5 l.</i>)	13,00€
Lager beer, jug 1 l. (<i>Cerveza, jarra 1 l.</i>)	10,00€

Coffes

Espresso (<i>Café expres</i>)	1,80€
Descaf espresso (<i>Descafeinado solo</i>)	1,80€
White coffee (<i>Café con leche</i>)	2,25€
"Carajillo" coffee with dash of cognac (<i>Carajillo de coñac</i>)	2,50€
"Carajillo" coffee with dash of whisky (<i>Carajillo de Whisky</i>)	2,95€
Teas (<i>Infusión</i>)	1,80€
Capuccino (<i>Capuccino</i>)	3,50€



VAT INCLUDED



WINE LIST



MENU IN SPANISH

