

*It's a good day, a good time*

**FOMO  
STYLE**

Tattoo (10ud)	1
Polaroid Picture	1
Bubble blower	1
Pin	1,50
Lanyard	3
Cap	5
FOMO Bar oil	9
500ml	



**IN OIL AND VINEGAR**



**FOMO's "GILDAS" Pc**

Olive, green chilli, cured anchovy and anchovy in vinegar	2,60
Olive, green chilli, cured anchovy and egg	2,60
Olive, pickle, prawn and mussel	2,80
Olive, pickle and octopus	2,80
Gordal olive, green chilli, smoked sardines, pepper and cheese	3
Gordal olive, green chilli, cheese, cured anchovy and dried tomato	3

**FOR ONE, TWO, OR THREE TAPA HALF**

Málaga's anchovies in vinegar made in FOMO Bar	2,90	5,50
Spicy pickled mussels made in FOMO Bar	3,90	7,50
Anchovy with butter and crispy toast	3,80	7,40
Bluefin tuna in Spanish red lard made in FOMO Bar	4,90	9,50

**FROM MÁLAGA**

**CHEESES AND CURED MEATS HALF BIG**

Semicured "al Pedro Ximénez"	4,50	7,80
Cured goat cheese	4,90	8,50
Soaked in olive oil	5,50	9,60
Natural reserve cheese with paprika	5,90	10
Recommended varied board with jams, raisins and fried almonds from Málaga		12
Fried pork belly from "La Serrania de Ronda"	5,30	8,90
Iberian pork loin head	5,50	9,90

**DESSERTS**

<b>PISTACHIO CHEESECAKE</b>	5,90
With white chocolate, raspberry sweets and pop rocks	
<b>CHOCOLATE CREAM</b>	5,50
With nougat ice cream, caramelized almonds and salted caramel	
<b>TORTA DE INÉS ROSALES</b>	4,90
Lemon cream, Swiss meringue and lime zest	

**FOMO'S BITES**

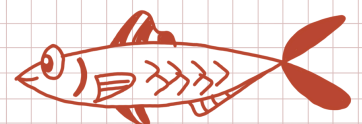
<b>THE PERFECT MARRIAGE</b>	3,90
Russian salad and breadsticks with cured anchovy and Málaga's anchovies in vinegar	
<b>THE TOP SINGLE</b>	3,80
Russian salad, breadsticks, shrimp and paprika oil	
<b>GILDA MOLLETE</b>	4,50
Cured anchovy and Málaga's anchovies in vinegar gilda on bread with cheese and butter	
<b>EL PEPITO</b>	4,60
Iberian pork, pepper, ali oli, cured ham and egg	
<b>DE PRINGÁ</b>	4,20
Muffin bread with stew meat and mint mayonnaise	
<b>MOLLETITO GADITANO</b>	4,90
Bluefin tuna confit in Spanish red lard and piquillo bell pepper	
<b>OUR BIKINI</b>	5,90
Braised veal Cordoba's styles and Montes de Málaga cheese	
<b>A BRIOCHE IN MADRID</b>	5,90
Andalusian-style squid and japo mayonnaise	
<b>A PIE WITH ART</b>	4,50
Pulled pork with Málaga wine, mushrooms and cheese	
<b>MÁLAGA'S HOT DOG</b>	4,60
Málaga's sausage tartar and PX sauce	
<b>MINI BURGER</b>	4,80
Beef with goat cheese cream, arugula and pork crackling	
<b>OCTOPUS CROQUETTE</b>	2,90
Takoyaki style (2pc)	
<b>OXTAIL CROQUETTE</b>	3,20
With gaucho sauce (2pc)	

**FOR SHARING**

<b>FOMO BAR's BRAVAS</b>	5,90	8,50
Bravioli style		
<b>TOASTED NOODLES</b>	8,50	12,50
With baby squid, onions and vermouth		
<b>KINGKLIP IN TEMPURA</b>	5,90	9,70
With kimchi mayonnaise		
<b>"PADRÓN" PEPPERS</b>		6,50
Small peppers fried and salted		
<b>BEEF "FLAMENQUÍN"</b>		11,90
With iberian ham and cream cheese		
<b>IBERIAN PORK SHOULDER</b>		12,50
With "padrón" pappers and chips		
<b>POTATOES AND IBERIAN PORK JOWL</b>		10,90
With fried eggs		
<b>BEEF "CACHOPO"</b>		13,90
With truffle cream, egg and toasted kikos		

**EXTRAS**

French fries	3,90
Extra sauce	1
Bread service	1



# CERVEZAS VICTORIA

MÁLAGA 1928



## OTHER DRINKS

Still water	2
Sparkling water	2,50
Soft drinks	2,30
Aquarius	2,50
Nestea	2,50
Tinto de Verano	2,80
Juices	2

## BEERS

Victoria small glass	2
Victoria IPA small glass	2,20
Victoria medium glass	3,50
Victoria IPA medium glass	3,70
Victoria large glass	3,60
Victoria IPA large glass	3,80
Victoria Málaga Tercio (0.33L)	2,50
Victoria Malacatí (wheat) (0.33L)	2,70
Victoria Vendeja (IPA) (0.33L)	2,70
Victoria Marengo (black) (0.33L)	2,70
Victoria Pasos Largos (lemon) (0.33L)	2,70
Victoria Diez	3,50
Victoria alcohol-free (0.33L)	2,50
Victoria alcohol-free toasted (0.33L)	2,70
Daura Damm gluten free (0.33L)	3
Turia Toasted	3

*Good food, good mood*

## SPIRITS

Shots	3
Drink	7
Premium drink*	8
Super Premium drink**	10
RedBull +1	

### RUM

Brugal  
Barceló  
Legendario

### VODKA

Absolut

### GIN

Larios  
Beefeater  
Larios 12\*  
Larios Rosé\*  
Seagram´s\*  
Tanqueray\*  
Bombay Sapphire\*

### WHISKY

Ballantines  
Jameson\*  
Jack Daniel´s\*  
Red Label\*  
Black Label\*\*

### SHOTS

Tequila  
Strawberry Tequila  
Jägermeister  
Caramel Vodka

### ON ICED

Baileys 4€  
Pacharán 4€  
Disaronno 7€



## VERMOUTH

An unique vermouth from FOMO BAR that comes straight from Embrujo del Sur, a nearby winery, so in case we run out of it, we can bring it quickly. So we recommend you try it, and then you can ask for the second one.

**Glass 2,90**

**You can also take it home!**

Bottle 37cl **4,50**

Bottle 75cl **7,50**



## GLASSES

<b>Orange wine</b>	<b>2,50</b>
<b>Moscatel Málaga</b>	<b>2,50</b>
<b>Pedro Ximénez</b>	<b>2,50</b>
<b>Antica sweet</b>	<b>2,50</b>
<b>Pajarete</b>	<b>2,50</b>
<b>Málaga Dry</b>	<b>2,50</b>

## WHITE WINES

**La Raspa** **G.3,60**  
**Axarquía | Viñedos Verticales** **B.18**

Aromatic and fresh made with native grapes from Málaga.

*Moscatel de alejandría y doradilla*

**Encina del Inglés** **G. 3,80**  
**Sierra de Málaga** **B. 19**

It is a dry, fresh and fruity white wine produced by the "Finca La Melonera" winery.

*Moscatel de grano*

**Cloe Chardonnay** **G. 4**  
**Ronda | Doña Felisa** **B. 20**

It is a tasty wine, sweet and with a very balanced acidity. It stands out for its elegance, lightness and freshness.

*Chardonnay*

**Botani** **G. 4,50**  
**Vélez-Málaga | Jorge Ordoñez |** **B. 23**  
**Dry Moscatel**

A unique and expressive wine.

*Moscatel de Alejandría*

**Huerto de la Condesa** **G. 4,40**  
**Ronda | Huerto de la Condesa** **B. 22**

Fruity aromas, hints of moscatel, floral touches and PX, a blend with personality and originality.

*Viognier, PX, moscatel y Sauvignon Blanc.*

## FOMO STYLE

**Number 1 Special Selection** **B.20**

Vélez-Málaga | Jorge Ordoñez.

It has a strong but cozy flavor, with a hint of mineral. *Moscatel.*

**Number 2 Victoria Moscatel** **B.22**

Vélez-Málaga | Jorge Ordoñez.

It's dense and soft at the same time, fresh and with a hint of crunch. *Moscatel.*

## SPARKLING WINE

**Sparkling Botani** **G. 4,60**  
**Vélez-Málaga | Jorge Ordoñez.** **B.23**

A luxurious taste with a hint of acidity that balances it out.

*Moscatel de Alejandría.*

**Cloe Rosé** **G. 3,80**  
**Ronda | Doña Felisa** **B. 19**

Reminiscent of white flowers, small red fruits.

## RED WINES

**Encaste** **G.3,50**  
**Ronda | Doña Felisa** **B.18**

Smooth and pleasant with sweet

touches, something fresh and delicious.

*Syrah, Cabernet sauvignon*

**Huerto de la Condesa** **G.4,40**  
**Ronda | Huerto de la Condesa** **B.22**

It came straight from the heart of Ronda with a cherry colour and Mediterranean touches.

*Garnacha, Graciano y Syrah*

**Los Cipreses** **G.4,90**  
**Ronda | Huerto de la Condesa** **B.25**

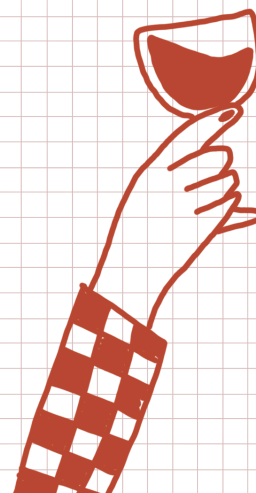
Our riberita de Ronda is a wine aged for 12 months in barrels.

*Garnacha y Syrah*

**Seis + seis** **G.4,30**  
**Ronda | Doña Felisa** **B.22**

A premium sweet wine, when tasted it has hints of raspberry and blueberry, it is smooth and beefy, 9 months in barrel.

*Templaniillo y Syrah*



# OLE EL VINO de Málaga

