

*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 500ml	9



**IN OIL AND VINEGAR**



<b>FOMO's "GILDAS"</b>	<b>PC</b>
Olive, green chilli and cured anchovy	2,60
Olive, green chilli and anchovy in vinegar	2,60
Olive, green chilli, cured anchovy and anchovy in vinegar	3
Olive, pickle and octopus	3
Gordal olive, green chilli, smoked sardines, pepper and cheese	3,50
Gordal olive, green chilli, cheese, cured anchovy and dried tomato	3,50

<b>FOR ONE, TWO, OR THREE</b>	<b>2 PC</b>	<b>4 PC</b>
Málaga's anchovies in vinegar made in FOMO Bar	2,90	5,50
Anchovy toast with truffled butter cream	3,90	7,80
Smoked sardine toast with avocado and sun-dried tomato pipirrana	4,20	8,10

**FOMO'S BITES**

<b>THE PERFECT MARRIAGE</b>	<b>3,90</b>
Russian salad and breadsticks with cured anchovy and Málaga's anchovies in vinegar	
<b>THE TOP SINGLE</b>	<b>3,80</b>
Russian salad, breadsticks, shrimp and paprika oil	
<b>EL PEPITO</b>	<b>4,60</b>
Iberian pork, pepper, ali oli, cured ham and egg	
<b>DE PRINGÁ</b>	<b>4,20</b>
Muffin bread with stew meat and mint mayonnaise	
<b>MOLLETITO GADITANO</b>	<b>4,90</b>
Bluefin tuna confit in Spanish red lard and piquillo bell pepper	
<b>EL CORDOBÉS</b>	<b>5,90</b>
Bread and butter with Cordovan-style old beef cheeks	
<b>A BRICHOE IN MADRID</b>	<b>5,90</b>
Andalusian-style squid and japo mayonnaise	
<b>A PIE WITH ART</b>	<b>4,50</b>
Pulled pork with Málaga wine, mushrooms and cheese	
<b>MÁLAGA'S HOT DOG</b>	<b>4,60</b>
Málaga's sausage tartar and PX sauce	
<b>MINI BURGER</b>	<b>4,80</b>
Beef with goat cheese cream, arugula and pork crackling	
<b>COCIDO CROQUETTE</b>	<b>3,30</b>
With spearmint mayonnaise (2pc)	
<b>PRAWN CROQUETTE</b>	<b>3,50</b>
With pilpil mayonnaise (2pc)	

**FROM MÁLAGA**

<b>CHEESES AND CURED MEATS</b>	<b>HALF</b>	<b>BIG</b>
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
Hand-cut Iberian ham		13,90

**FOR SHARING**

	<b>HALF</b>	<b>BIG</b>
<b>GRILLED AVOCADO</b>		<b>10,90</b>
With peanut pesto and pico de gallo		
<b>FOMO BAR's BRAVAS</b>	<b>5,90</b>	<b>8,50</b>
Bravioli style		
<b>TOASTED NOODLES</b>	<b>8,50</b>	<b>12,50</b>
With baby squid, onions and vermouth		
<b>KINGKLIP IN TEMPURA</b>	<b>5,90</b>	<b>9,70</b>
With kimchi mayonnaise		
<b>"PADRÓN" PEPPERS</b>		<b>6,50</b>
Small peppers fried and salted		
<b>IBERIAN PORK "FLAMENQUÍN"</b>		<b>11,90</b>
With iberian ham and cream cheese		
<b>IBERIAN PORK SHOULDER</b>		<b>12,50</b>
With "padrón" pappers and chips		
<b>BEEF CACHOPIN</b>		<b>13,90</b>
With boletus cream, egg and fried corn		

**DESSERTS**

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

**EXTRAS**

French fries	<b>3,90</b>
Extra sauce	<b>1</b>
Bread service	<b>1</b>



# CERVEZAS VICTORIA

MÁLAGA 1928



## BEERS

Victoria small glass	2,20
Victoria IPA small glass	2,40
Victoria medium glass	3,70
Victoria IPA medium glass	3,90
Victoria large glass	3,80
Victoria IPA large glass	4
Victoria Málaga Tercio (0.33L)	2,70
Victoria Malacatí (wheat) (0.33L)	2,90
Victoria Vendeja (IPA) (0.33L)	2,90
Victoria Marengo (black) (0.33L)	2,90
Victoria Pasos Largos (lemon) (0.33L)	2,90
Victoria Diez	3,50
Victoria alcohol-free (0.33L)	2,70
Victoria alcohol-free toasted (0.33L)	2,90
Daura Damm gluten free (0.33L)	3,20
Turia Toasted	3,20

## OTHER DRINKS

Still water	2,50
Sparkling water	3
Soft drinks	2,50
Aquarius	2,80
Nestea	2,80
Tinto de Verano	3,50
Juices	2

*Good food, good mood*

## SPIRITS

Shots	3
Drink	7
Premium drink*	8
RedBull +1	

### RUM

Brugal  
Barceló  
Legendario

### VODKA

Absolut

### GIN

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

### WHISKY

Ballantines  
Jameson\*  
Jack Daniel´s\*  
Red 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 **3,50**



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

<b>Tachín</b>	<b>G. 3,50</b>
España   Bodegas Quitapenas	<b>B. 18</b>
An explosion of floral aromas in every glass. Poetry made wine. Affection made freshness. Harmony in every toast. Life is for living. <i>Semi-sweet sparkling white wine.</i>	

<b>La Raspa</b>	<b>G.3,60</b>
Axarquía   Viñedos Verticales	<b>B.18</b>
Aromatic and fresh made with native grapes from Málaga. <i>Moscatel de alejandría y doradilla</i>	

<b>Cloe Chardonnay</b>	<b>G. 4</b>
Ronda   Doña Felisa	<b>B. 20</b>
It is a tasty wine, sweet and with a very balanced acidity. It stands out for its elegance, lightness and freshness. <i>Chardonnay</i>	

<b>Botani</b>	<b>G. 4,50</b>
Vélez-Málaga   Jorge Ordoñez	<b>B. 23</b>
Dry Moscatel	
A unique and expressive wine. <i>Moscatel de Alejandría</i>	

## SPARKLING WINE

<b>Sparkling Botani</b>	<b>G. 4,60</b>
Vélez-Málaga   Jorge Ordoñez.	<b>B.23</b>
A luxurious taste with a hint of acidity that balances it out. <i>Moscatel de Alejandría.</i>	

<b>Cloe Rosé</b>	<b>G. 3,80</b>
Ronda   Doña Felisa	<b>B. 19</b>
Reminiscent of white flowers, small red fruits.	

## RED WINES

<b>Encaste</b>	<b>G.3,50</b>
Ronda   Doña Felisa	<b>B.18</b>
Smooth and pleasant with sweet touches, something fresh and delicious. <i>Syrah, Cabernet sauvignon</i>	

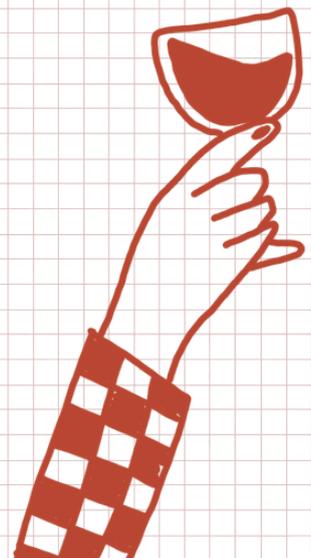
<b>Los Cipreses</b>	<b>G.4,90</b>
Ronda   Huerto de la Condesa	<b>B.25</b>
Our riberita de Ronda is a wine aged for 12 months in barrels. <i>Garnacha y Syrah</i>	

<b>Seis + seis</b>	<b>G.4,30</b>
Ronda   Doña Felisa	<b>B.22</b>
A premium sweet wine, when tasted it has hints of raspberry and blueberry, it is smooth and beefy, 9 months in barrel. <i>Templanillo y Syrah</i>	

## FOMO STYLE

<b>Number 1 Special Selection</b>	<b>B.20</b>
Vélez-Málaga   Jorge Ordoñez. It has a strong but cozy flavor, with a hint of mineral. <i>Moscatel.</i>	

<b>Number 2 Victoria Moscatel</b>	<b>B.22</b>
Vélez-Málaga   Jorge Ordoñez. It's dense and soft at the same time, fresh and with a hint of crunch. <i>Moscatel.</i>	



# OLE EL VINO de Málaga

