

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 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

FOR ONE, TWO, OR THREE 2 PC 4 PC

Málaga's anchovies in vinegar made in FOMO Bar	2,90	5,50
Anchovy toast with truffled butter cream	4,50	8,60
Smoked sardine toast with avocado and sun-dried tomato pipirrana	4,40	8,50

FOMO'S BITES

THE PERFECT MARRIAGE 3,90

Russian salad and breadsticks with cured anchovy and Málaga's anchovies in vinegar

THE TOP SINGLE 3,80

Russian salad, breadsticks, shrimp and paprika oil

EL PEPITO 4,60

Iberian pork, pepper, ali oli, cured ham and egg

DE PRINGÁ 4,20

Muffin bread with stew meat and mint mayonnaise

MOLLETITO GADITANO 4,90

Bluefin tuna confit in Spanish red lard and piquillo bell pepper

EL CORDOBÉS 5,90

Bread and butter with Cordovan-style old beef cheeks

A BRIOCHE IN MADRID 5,90

Andalusian-style squid and japo mayonnaise

A PIE WITH ART 4,50

Pulled pork with Málaga wine, mushrooms and cheese

MÁLAGA'S HOT DOG 4,60

Málaga's sausage tartar and PX sauce

MINI BURGER 4,80

Beef with goat cheese cream, arugula and pork crackling

COCIDO CROQUETTE 3,30

With spearmint mayonnaise (2pc)

PRAWN CROQUETTE 3,50

With pilpil mayonnaise (2pc)

FROM MÁLAGA

CHEESES AND CURED MEATS HALF BIG

Semicured "al Pedro Ximénez"	4,90	9,20
Cured goat cheese	5,20	9,40
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
Hand-cut Iberian ham		13,90
Half ham, half cheese		12,90
Fried pork belly from "La Serranía de Ronda"	6,50	8,90

FOR SHARING

GRILLED AVOCADO HALF BIG 10,90

With peanut pesto and pico de gallo

FOMO BAR's BRAVAS 5,90 8,50

Bravioli style

TOASTED NOODLES 8,50 12,50

With baby squid, onions and vermouth

KINGKLIP IN TEMPURA 5,90 9,70

With kimchi mayonnaise

"PADRÓN" PEPPERS 6,50

Small peppers fried and salted

IBERIAN PORK "FLAMENQUÍN" 11,90

With iberian ham and cream cheese

IBERIAN PORK SHOULDER 12,50

With "padrón" pappers and chips

BEEF CACHOPIN 13,90

With boletus cream, egg and fried corn

DESSERTS

PISTACHIO CHEESECAKE 5,90

With white chocolate, raspberry sweets and pop rocks

CHOCOLATE CREAM 5,90

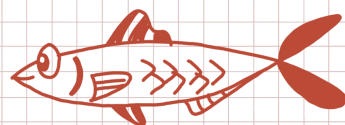
With nougat ice cream, caramelized almonds and salted caramel

TORTA DE INÉS ROSALES 4,90

Lemon cream, Swiss meringue and lime zest

EXTRAS

French fries	3,90
Extra sauce	1
Bread service	1



CERVEZAS VICTORIA

MÁLAGA 1928



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

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

Good food, good mood

SPIRITS

Shots	3
Drink	8
Premium drink*	9
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

Orange wine 2,50

A sweet, fruity wine

Moscatel Málaga 2,50

A sweet, aromatic wine

Pedro Ximénez 2,50

A smooth, lingering wine

Pajarete 2,50

A Malaga tradition

SPARKLING WINE

Sparkling Botani G. 4,60

Vélez-Málaga | Jorge Ordoñez.

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

Moscatel de Alejandría.

B.23

Cloe Rosé G. 3,80

Ronda | Doña Felisa

Reminiscent of white flowers, small red fruits.

B. 19

WHITE WINES

Tachín G. 3,50

España | Bodegas Quitapenas B. 18

An explosion of floral aromas in every glass. Poetry made wine.

Affection made freshness. Harmony in every toast. Life is for living.

Semi-sweet sparkling white wine.

La Raspa G.3,60

Axarquía | Viñedos Verticales B.18

Aromatic and fresh made with native grapes from Málaga.

Moscatel de alejandría y doradilla

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

RED WINES

Encaste G.3,50

Ronda | Doña Felisa

Smooth and pleasant with sweet touches, something fresh and delicious.

Syrah, Cabernet sauvignon

B.18

Los Cipreses G.4,90

Ronda | Huerto de la Condesa

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

Garnacha y Syrah

B.25

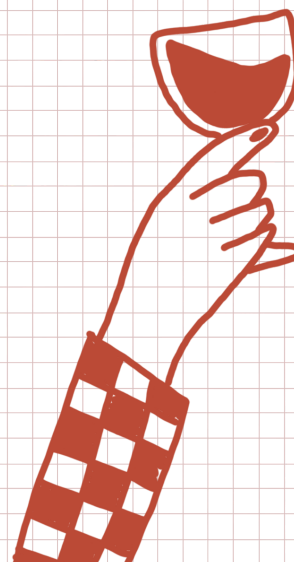
Seis + seis G.4,30

Ronda | Doña Felisa

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

Templanillo y Syrah

B.22



OLE EL VINO de Málaga

