







## RAZOR CLAMS WITH GARLIC

Use a pan to brown a few cloves of garlic in extra virgin olive oil. While hot, use it to cover the razor clams which you have previously placed on a dish.



## RAZOR CLAMS WITH MASHED POTATO

Make mashed potato with extra virgin olive oil and the covering liquid from the razor clams. Place a small hot portion of this on a spoon and complete the tapa with a chopped razor clam.

## Razor clams





## “RUSSIAN SALAD” WITH SEA URCHIN ROE

Make a traditional “Russian salad” (potato and vegetable salad with mayonnaise). Fill a circular mould with it and take it out of the mould. Place some sea urchin roe on top and you will have a “Russian salad” with a strong flavour of the sea.

## Sea urchin roe



## MAKI CON HUEVAS DE ERIZO

Spread out a layer of glutinous rice on a sheet of nori and place the sea urchin roe on top. Roll up your maki and seal it with a drop of salt water.





## TEX-MEX XOUBA SARDINES (“XOUBIÑAS”)

Take a corn tortilla and place on it a small amount of guacamole, a small sardine in olive oil, a touch of molcajete sauce, a small slice of pickled jalapeño, a strand of onion sprout and a coriander leaf. Serve with a pinch of crystallised salt.



## BABY SARDINES WITH BREADCRUMBS AND FRIED EGGS

Make traditional breadcrumbs and serve them with a garnish of fried eggs and roast peppers topped with baby sardines.



## BABY SARDINE “GAUSA”

Finely chop the pumpkin and slowly caramelise it in a frying pan with a little oil at low heat until it takes on a soft texture. Cut the peppers into a very fine julienne. Using a moulding ring, use the pumpkin to form a base of about 3 cm and place the baby sardines on it. Sprinkle with cumin and garnish with the thin strips of pepper and chives. Eat it with a crispy pasty wafer.

# Sardines





## TUNA BELLY-STUFFED TOMATOES

Empty a few tomatoes of their flesh and set aside. Finely chop some tuna, spring onions and pickles and mix with mayonnaise. Use this to fill the tomatoes and garnish them with chives and sturgeon roe.



## TUNA BELLY WITH TOMATO AND BEANSPROUTS

Cut some nice tomatoes into segments. Then separate a few sheets of tuna belly and place them on top. Garnish with a few sprouts and extra virgin olive oil.



## TUNA AND CHICKPEA SALAD

Make a salad using cooked chickpeas, onion brunoise, peppers and tomato. Mix this with a tin of tuna and season it with the olive oil from the tin.

# Tuna







## MUSSELS WITH PATATAS REVOLCONAS POTATOES

Cook some potatoes and mash them with the escabeche from the tin, some extra virgin olive oil and smoked paprika. Complete the dish by placing the mussels on this base.



## MUSSELS WITH ALCOHOL-INFUSED CURRY

Shape some nice dough made out of bread centre into a mussel-size brick and set aside. Mix the escabeche drained from the mussel tin with an egg yolk and curry powder. Beat the mix and fully submerge the bricks in it. Leave them to soak in the fridge for 15 minutes. Place the alcohol-infused bread centre bricks on a plate and cover each of them with a mussel.



## GILPEÑA

Put 3 pickled piparra peppers and 2 mussels through a skewer and you're done!

# Mejillones





## BABY SQUID WITH PASTA

Cook the pasta al dente in plenty of salty water with a few bay leaves.

After draining it, add a drizzle of virgin oil and a touch of white pepper. Stir well. Place the baby squid on the pasta, in the middle. Pour some squid ink over it, garnish it with the julienned red peppers and sprinkle a bit of basil on top.

## Baby squid



## SMALL BABY SQUID

Use a very mild oil to make mayonnaise. Using a mixing bowl, chop the avocado and add a few drops of oil and just a few drops of tabasco to make creamed avocado. Finely chop the onion into tiny cubes and mince the chives.

Put your desired number of baby squid through a skewer, use a brush to cover them with mayonnaise, add little touches of creamed avocado and bit of onion and chives, and there you have your “pincho”.



## BABY SQUID WITH CITRUS PEARLS

This could not be easier: simply place the baby squid in olive oil on a flat surface and add a few pearls of lime, a pinch of ground pepper and a salt flake.





## VARIEGATED SCALLOPS WITH BREADCRUMBS

Crumble the bread and fry it in a very small amount of oil on a very low heat, occasionally adding a few drops of water. Towards the end, sprinkle a small amount of sweet paprika and salt on this. Add the variegated scallops at the end.

## Baby squid



## VARIEGATED SCALLOPS WITH CREAMY RICE

Prepare a traditional “sofrito” (stir-fried vegetable base) for the rice and add the stew from the scallop tin. Once it is poached, add the rice and cover with fish stock. When the rice is ready, arrange it next to the scallops and serve.



## VARIEGATED SCALLOPS WITH FLAVOURED MASHED POTATO

This award-winning tapa is very simple to make. Simply mix the sauce from the tin with a freshly boiled potato until you have a delicate purée.

Place a scallop on a small amount of this and you’re done!





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