

# Mesón Maigmo

M E N U



## Starters

- Fried Cod with Tender Garlic and Dried Pepper
- Sautéed Bolettes with Garlic
- Fried Calamari
- Beef Tripe
- Snails in Sauce
- Homemade Ham Croquettes
- Grilled Cold Meat
- Eggs with potatoes, Ham and Small Green Bell Peppers
- Ibérico Ham
- Duck Foie with artichokes and Ham Salt
- Lamb Sweetbreads with Tender Garlic and asparagus
- Fried Potatoes with ali-oli
- Grilled Vegetables
- Fried Beef with Cayenne Powder
- Seasond Lamb or Pork Skewer
- Octopus Grilled or with Potatoes and Cayenne Powder
- Grilled Dried Octopus
- Iberian Charcuterie Platter
- Salmon Tatar with Avocado
- Red Tuna Tataki
- Mix of our 3 Cheeses



## ==== Cans ====

- Ramón Franco Mussels
- José Peña Cockles 18/24
- Ramón Peña Cockles 20/25
- José Peña Premium Razorfish 6/8
- José Peña Clams 10/12
- Yurrita Anchovies from the Cantabrian Sea

## ==== Salads ====

- Traditional
- Salad Mix with Anchovies and Dried Tuna
- Salad Mix with Goat Cheese
- Tomato with Tuna and Fresh Tibi Cheese
- Tomato with Tuna and Roasted Onion
- Tomato with Salted Fish
- Tomato with Grilled Dried Cod



## Shellfish

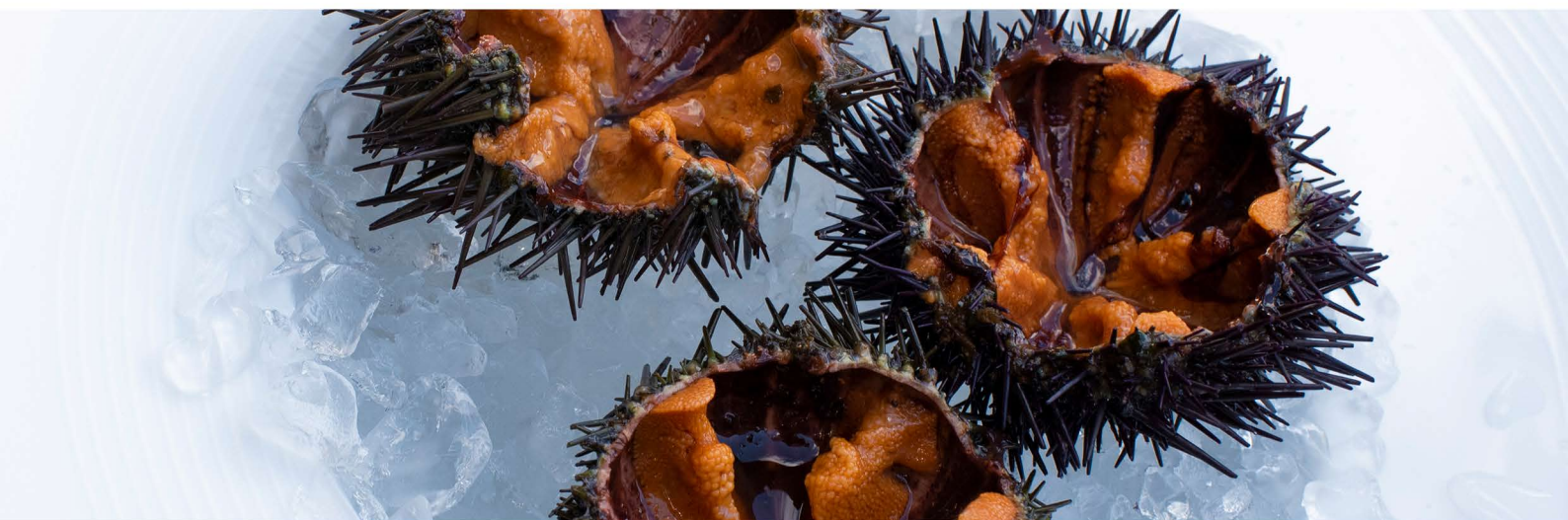
(according to market)

- Lobster (*Grilled*)
- Red Prawns (*Grilled*)
- White Prawn (*Grilled or Boiled*)
- Crayfish (*Grilled or Boiled*)
- Shrimp (*Grilled or Boiled*)
- Small Shrimp (*Grilled or Boiled*)
- French Oyster nº2 "Nathallie & Sebastien"
- Sea Urchin
- Scallop (*Grilled*)
- Spiny Dye Murex (*Boiled*)
- Steamed Mussels
- Clamswith Marinera Sauce
- Fried Anchovies
- Squid Beach (*Grilled or Cooked with Onions*)
- Cuttlefish (*Grilled*)
- Hake Kokochas in Pil-pil sauce

## Fresh fish

(according to market)

- Peter's Fish Biscayne Style
- Dentex (*Grilled*)
- Sea Bream (*Grilled*)
- Wild Sea Bass (*Grilled*)
- Wild Gilthead (*Grilled*)
- Suprema de Corvina a la Brasa
- Turbot (*Grilled*)
- Monkfish (*Grilled or Casserole*)
- Cod (*Pil-pil or Grilled*)
- Tuna Belly (*Grilled*)



## Rice

(Paella)

- Maigó  
*(Rabbit, Snails, Mushrooms & Season Vegetables)*
- Campestre  
*(Rabbit, Chicken, Mushrooms & Season Vegetables)*
- Vegetables
- Lean Pork and Vegetables
- Empedrado  
*(Pork Ribs & Chickpeas)*
- Crumbled Duck with Artichokes,  
Tender Garlic & Foie
- National Lobster  
*(Dry o Mellow)*
- Fresh fish & shellfish  
*(Dry o Mellow)*
- A Banda  
*(Peeled Shrimp & Squid)*
- Señoret  
*(Peeled Shrimp & Seafood)*
- Tuna and Onion
- Esa Mulata  
*(Squid & Crayfish)*
- Black  
*(Peeled Shrimp, Squid & Squid ink)*
- Black in Movement  
*(Dry octopus & Katsuobushi)*

## Rice Soup

- National Lobster
- Maigó  
*(Rabbit, Snails, Mushrooms,  
Season Vegetables & Potatoes)*

## Fideuá

- Fish & Crayfish  
*(Noodle N°2)*
- Black Rossejat  
*(Noodle N°1)*
- Rossejat  
*(Noodle N°1)*
- Lobster Rossejat  
*(Noodle N°1)*



## Meat

- Galician Blonde Cow Steak (*Grilled*)
- T-Bone Steak (*Grilled*)
- Beef Steak (*Grilled*)
- Galician Blonde Cow Beef Tenderloin (*Grilled*)
- Beef Tenderloin (*Grilled*)
- Pork Belly (*Grilled*)
- Lamb Chops (*Grilled*)
- Fried Goatling Chops
- Baked Goatling Shoulder
- Baked Leg of Lamb
- Duck in Confité
- Chicken Thigh (*Grilled*)
- Rabbit with Thyme Sauce (*Grilled*)

## Game Meat

- Wild Boar Civet
- Deer Civet
- Grilled deer
- Pickled Partridge



## Homemade Desserts

- Rice Pudding
- Brownie with Nougat Ice Cream
- Crème Brûlée
- Curd with Maigó Honey
- Chirimbolo  
(Crocanti Ice cream with  
Crème Brûlée & Cream)
- Egg Flan with Cream
- Cheese Flan with Forest Fruit Jam
- Coffee Flan with Cream
- Custard with cookie
- French Toast with Nougat Ice Cream
- Carrot Cake with Mantecado Ice Cream

## Fruit

- Fresh Fruit
- Orange with Honey and Cinnamon
- Fresh Pinnapple





We also offer special meals  
for coeliacs and vegetarians.

Ask us in case you have any food intolerance.



**Mesón Maigmo**

Autovía de Mediterraneo, 16, 03109 Tibi.

[restaurantemesonmaigmo@gmail.com](mailto:restaurantemesonmaigmo@gmail.com)

+34 965 617 283

Open all year round from 08:00h to 23:00h  
(including holidays & festivities)