MENU RESTAURANT

SALADS

Tomato and tuna bella 🚭 🚳	15€
Valencian tomato, tuna belly, pickles and salmorejo (gazpacho)	
Oliver salad with smoked anchovie 🌣 🍪 😂 & And regañá (crackers)	14€

COLD STARTERS

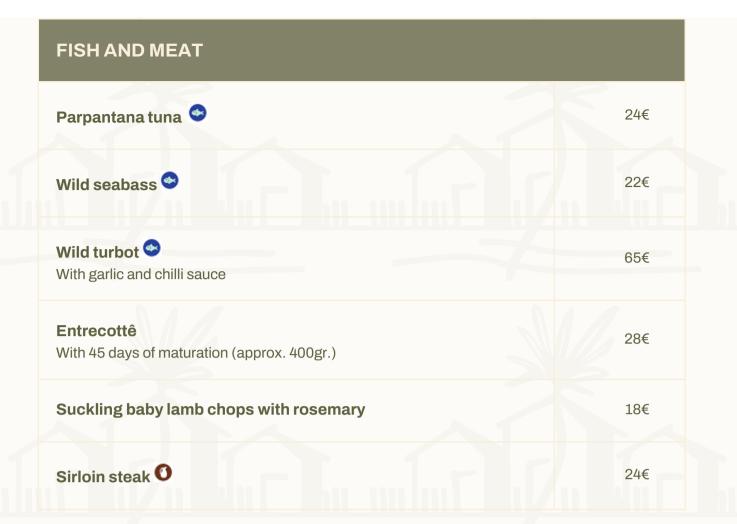
Red tuna tartare Truffle and wasabi	18€
Valencian sourdough bread -Titαinα from Cabanyal (Stir-fray with tomate, red and green peppers) And belly tuna Φ 🔎 🕦	14€
Four cheeses board 🕶 🕦	12€
Iberian Cured Meats Board Pork loin, spicy sausage and paprika sausage	13€
Assortment of Salted fish Cured red tuna, roe salted ling and roe red tuna	14,50€

SHELLFISH AND SEAFOOD	
Oyster Gillardeau nº2 Natural	4,75€
French oyster © © Seasoned with shallot, hot peper, lime and soya	5€
Small shrimp from Santa Pola Soiled	180€/ Kg
Steamed black mussels Output Description:	14€
Valencian smalls clams "Tellinas"	18€

WARM STARTERS	
Grilled Local baby cuttlefish (unit)	3,80€
Peleed prawns with garlic 😂	16,50€
Fried mix	17,50€
Codfish croquette © [©] [©] ®	11,00€

RICE AND FIDEUÀS	
Black rice ©©©	18€
Rice with peeled prawns and monkfish 🎱 🍩 🕒	18,50€
Fldeuà (noodles) with fish 💇 😂 🤣	17,50€
Fideuà with shrimps and langoustins	21€
Vegetables rice (Booked in advance only) 🥯.	16€
Paella valenciana (booked in advance) With chicken, rabbit, duck, snails and vegetables)	19€

BROTHY RICE	
Seafood brothy rice	21€
Mellow rice with cheek and mushrooms	18€































Gluten

Crustáceos

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Huevos

Pesca

scado Cacahi

acahuetes

Soja

Lácteos

cáscara

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Mosta

Granos sésam

nos de E amo

xido de tufre y

Moluscos

Altramuces