

MENU RESTAURANT

SALADS

Tomato and tuna bella



Valencian tomato, tuna belly, pickles and salmorejo (gazpacho)

15€

Oliver salad with smoked anchovie



And regañá (crackers)

14€

COLD STARTERS

Red tuna tartare



Truffle and wasabi

18€

Valencian sourdough bread

-*Titaina* from Cabanyal (Stir-fry with tomate, red and green peppers)

And belly tuna



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 n°2  Natural	4,75€
French oyster   Seasoned with shallot, hot peper, lime and soya	5€
Small shrimp from Santa Pola  Boiled	180€/ Kg
Steamed black mussels 	14€
Valencian smalls clams “Tellinas” 	18€




WARM STARTERS

Grilled Local baby cuttlefish (unit)  	3,80€
Peleed prawns with garlic 	16,50€
Fried mix    Anchovies and hake with tartar sauce	17,50€
Codfish croquette   	11,00€

RICE AND FIDEUÀS

Black rice   	18€
Rice with peeled prawns and monkfish   	18,50€
Fideuà (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€

FISH AND MEAT

Parpantana tuna



24€

Wild seabass



22€

Wild turbot



With garlic and chilli sauce

65€

Entrecottê

With 45 days of maturation (approx. 400gr.)

28€

Suckling baby lamb chops with rosemary

18€

Sirloin steak



24€



Gluten



Crustáceos



Huevos



Pescado



Cacahuetes



Soja



Lácteos



Frutos de cáscara



Apio



Mostaza



Granos de sésamo



Dióxido de azufre y sulfitos



Moluscos



Altramuces