



fill your table with tapas...**1/2 r.****r.****100 gr****Kg**

anchovy from Santoña Special Butterfly		4,5		
banderilla Gilda ' salty, green and a little spicy'.		7,5		
russian salad		9		
small potatoes with paprika oil and all i oli		12		
potatoes with spicy sauce		10		
Picasso skewer		4		
anchovies in vinegar with chips		10		
traditional pickled mackerel marinade		10		

from our friend Joselito

acorn-feed Iberian ham	22,6	34		
Joselito Iberian chorizo	10	15		
Joselito cured pork loin	16,5	25		
crystal bread (2 pc.) or bread with tomato (2 pc.)		1,5		
tasting Joselito, iberian chorizo and cured pork loin		20		
tasting cheeses (6 slices)		16,2		

swarovski

russian salad with anchovy		6,5		
Joselito iberian ham and fried quail egg		6,5		
avocado and salmon		6,5		

artichoke salad and parmesan flakes		23		
burrata salad with pink tomato and basil		19		
bluefin tuna tartare with pistachio cold cream		31		

broken organic eggs with fried gambossí		25		
squid with onion		30		
grilled squid			14	140
morel mushrooms filled with foie and egg		35		
sauteed sweetbreads and liver		17		
baby cuttlefish (according to availability in the fish market)		33		
grilled artichoke slices		18		
grilled anchovies		20		

fried food

ham croquettes (piece)		3,5		
cod fritters (piece)	11	3,7		
battered and fried green garlic	16	17		
fried calamari	12	24		
fried artichoke slices	16	18		
fried red mullet		24		

tuna roe slice		9,5		
tuna bottarga slice		4,5		
white tuna slice		3,75		

curried galician mussels		17		
boiled, grilled or sauteed with garlic white shrimp			16	160
boiled shrimp			24	240
boiled, grilled or sauteed with garlic red prawns			33	330
boiled or grilled crayfish			30	300
oyster Marennes-Oléron		7		
canaillas			8	80
natural sea urchin		10		
sea urchin gratin with béarnaise sauce		12		



allergen menu

**all the seafood and fish are brought every afternoon
from Santa Pola and Denia market**

VAT included

homemade dishes		1/2 p.	p.
monday:	stuffed "chipirones" (baby squid)	14,6	22
tuesday:	lentils with foie and vegetables	15	23
wednesday and			
thursday:	oxtail	17	25
friday and			
saturday:	skate from Santa Pola stew	14	23
	oven-baked rice	13,3	20
sunday:	oven-baked rice	13,3	20
every day:	homemade canelloni	12,6	19,5
	meatballs with wine sauce	12	18,5

rice and fideuàs (minimum 2 person)

fideuàs

with lobster (on request, 24 h in advance)	by weight
with monkfish and clams	30
with red mullet from Santa Pola fish market and prawns	31
black with cuttlefish	25

mellow rice, carnaroli variety cultivated in the Albufera

with red mullet from Santa Pola fish market and prawns	30
with pig's trotters and boletus	25

dry rice, bombita variety

with red mullet from Santa Pola fish market and prawns	30
with tuna and prawns	28
with monkfish and clams	29
a banda	27,5
with cod skin	20
with lobster (on request, 24 h in advance)	by weight
with vegetables and pork	20
with rabbit and snails	26
black with cuttlefish	26

fish dishes

red mullet from Santa Pola fish market with carrots in picked sauce	37
sea bass cooked under salt 1 kg	72
sea bass loin beurre blanc	35
hake from San Sebastian with peas emulsion	33
fresh fish from the fish market (broiled, griddled, Bilbao-style or fried)	140€/KG

meat dishes

baked kid shouder	34
beef sirloin with wild mushrooms sauce and foie	34
grilled cow chop 1 kg	95
beef steak tartar	30
grilled sirloin steak	29
beef tripe and leg	13,5 19,5

garnish for meat and fish

bakery potatoes	5,5
chips	4,5
sautéed vegetables	5,5
green salad	5,5
confit piquillo peppers	6,5

our sandwiches

Piripi	6,5	Lola (beef sirloin with foie)	25
Sento	6,5	tuna roe	6,5
rabioso	5,5	tuna bottarga	5,5
Iberian ham with quail egg	6,5	small beef sirloin sandwich	23
cheese	6	Manolín (fried calamari small sandwich)	12
		bluefin tuna mini burger	15

tritordeum aove artisan bread, appetizer and Valor chocolate truffles 3,7€/pax

VAT included

desserts

	p.
cheese ice cream with season fruit and oporto wine	10
chocolate cake with cookies ice cream	12
apple cake with mantecado ice cream	12
cream puff pastry and caramel sauce	10
almond nougat soufflé with chocolate ice cream	10
French toast with almond nougat ice cream	12
chocolate supermousse, ice cream mantecado (f,s,s) (2 persons)	20
ice cream mantecado	8
ice cream nougat	9
date ice cream	9

cheese selection

Tizne. Goat. Quesos Cerrón, Albacete	2,7
Servilleta. Goat. Quesos Cerrón, Albacete	2,7
Amarelo. Sheep and goat. Portugal	2,7
Pesebre cured. Sheep. Cuenca	2,7
Trocha rosemary. Goat. Alicante	2,7
Aydius de ferme, Goat, French Pyrenees.	2,7
Comté. Cow. France	2,7
Gamoneu. Goat, sheep and cow. Asturias	2,7

Infusiones

Pure green tea leaves	3
Essence of vanilla rooibos and sunflower petals	3
Rooibos Chai Bazaar with spices from the Orient (Rooibos, ginger, cardamom, cornflower, cinnamon and cloves)	3
Herbal Digest (Mint, star anise, chamomile, fennel, and licorice)	3
Refreshing Mint	3
Cool Mojito (Green tea, citronella, mint, lemon peel)	3
Gin & Tonic (Juniper, lemon, ginger, orange, cardamom and citronella)	3
Belgian biscuit (Black tea, cinnamon, anise, cloves, ginger and sunflower)	3
Chamomile	3
Linden	2,50
Pennyroyal	2,50
black tea	2,50

Cafés

Mild Coffee 100% Arabicas	2,8
Coffee Medium Firenze Blend of Arabicas and Robustas	2,8



allergen menu

VAT included

Sweet and fortified wines

Sherry wines

	GLASS
Palo cortadao, Península, Bodega Loustau	6,5
Amontillado, VORS, Bodega Tradición	11
Oloroso, VORS, Bodega Tradición	11
Palo Cortado VORS, Bodega Tradición	16

Montilla-Moriles

Oloroso, Gran Barquero	7
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Fondillón

Brotos, Fondillón 64 y 70	9
Mgwines, Fondillón	13
Recóndita Armonía Fondillón	21

Oportos

Taylor's 20 años	11
<u>White Oporto with ageing</u>	
Andresen 10 años	10

Madeiras

Malvasía, Colheita 1997	9
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Moscatel de Setúbal

Alambre 20 años	11
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Carcavelos

Villa Oeiras 15 años	8
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Sweet wine from Alicante

Casta Diva Cosecha Miel	6
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Pedro Ximénez

Pedro Ximénez VOS, Bodega Tradición	15
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