

J. Gomez (Joselito) selection	1/2 r.	r.
Joselito acorn-feed Iberian ham *	20	30
Vic Riera salami *	12,7	19
Joselito cured pork loin *	16	24
bread with tomato (2 piece)		0,8
Cantabrian anchovy (piece) *		3,5
russian salad *		8
small potatoes with paprika oil and all i oli *		7
swarovski		
russian salad with anchovy		5,5
avocado and salmon		5,5
Pópuli sandwich		5,5
grilled * or stewed with onion squid from the bay 100 gr:		9
roasted octopus with monastrell sauce *		18,6
grilled baby cuttlefish with it's all i olis *		30
ecological broken eggs with baby prawns		18
roasted razor clam with carrots in pickled sauce *		4
boiled shrimp * 100 gr:		20
boiled, grilled or sauteed with garlic red prawns * 100 gr:		28
grated sea urchin with baernes sauce *		9
tomato with bonito, "visolet" and smoked sardine *		18
artichokes salad with parmesan cheese *		17
artichokes and thistleless with Joselito pancetta		20
tuna tartar with "turrón" emulsion and soya		24
candied peppers garnish *		13
suckling pig ears with "diabla" sauce		19
pickled partridge foie		16
fresh baby beans, yolk and rasher of bacon		20
fried food		
cocido croquette (piece)		2,2
cod fritters (piece)		2,9
battered and fried green garlic	9	14
fried calamari	14	18
fried or grilled * artichokes	11,1	16

If you are celiac, please, consult our responsables, some of the dishes can be adapted.

* suitable for celiacs.

VAT included

homemade dishes	tapa	1/2 p.	p.
homemade canelloni (f,s,s)	7,5	13	18,5
pig's trotters		13	18,5
beef tripe and leg	7,5	13	18,5
meatballs with wine sauce	8,5	11,5	16,5

rice and fideuàs (minimum 2 persons)

fideuàs

with monkfish and prawns			24
with baby cuttlefish and artichokes			23
with red mullet and prawns			23
with almaco and prawns			22

mellow rice, carnaroli variety *

with red mullet and prawns			23
with almaco and prawns			22
with pig's trotters and wild mushrooms			18

dry rice, dinamita variety *

with red mullet and prawns			23
with almaco and prawns			22
with baby cuttlefish and artichokes			23
with cod skin			17
with monkfish and prawns			24
a banda			19
with lobster (minimum 2 pax)(on request, 24 h in advance)			40
with vegetables and pork			16
oven-baked rice * (minimum 6 pax)(on request, 24 h in advance)			15

fish dishes

cod "Ranero Club" *			28
oven roasted under salt sea bass * 100 gr:			7
seabass or "denton" loin with cava, cockles sauce and hazelnut			30
seabass or "denton" loin oven roasted *			30

meat dishes

beef sirloin with "café de Paris" sauce			33
beef steak tartar *			30
suckling kid shoulder *			28
Galician beef fore rib * 1kg			77
cow burger with pickle mayonnaise and lime (220 gr)			17

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

desserts

p.

creamy chocolate cake	8
nougat biscuit glacée with cookie	8
cheese cake with season fruit and oporto wine	8
mille-feuille with cream and caramel sauce	8,8
French toast with pears in wine ice cream	9
ice cream (nougat, pears in wine or "mantecado") *	8
sorbet (cherry or orange) *	8

cheese selection

Campo Rus tierno. Sheep cheese. Cuenca *	2
Trocha romero. Goat cheese. Alicante *	2
Pesebre curado. Sheep cheese. Cuenca *	2
Pría 3. Goat, sheep and cow cheese. Asturias *	2

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Sweet and fortified wines

Sherry wines

	GLASS
Palo cortadao, Península, Bodega Loustau	5,5
Amontillado, VORS, Bodega Tradición	10
Oloroso, VORS, Bodega Tradición	10
Palo Cortado VORS, Bodega Tradición	15

Montilla-Moriles

Oloroso, Gran Barquero	6
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Fondillón

Brotos, Fondillón 64 y 70	8
Bocopa, Fondillón	12
Mgwines, Fondillón	12
Recóndita Armonía Fondillón	20

Oportos

<u>Oporto Ruby type</u>	
Quinta do Javali LVB	6
<u>Oporto tawny type</u>	
Quinta do Javali 10 años	8
Taylor's 20 años	10
<u>White Oporto with ageing</u>	
Andresen 10 años	9

Madeiras

Malvasía, Colheita 1997	8
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Moscatel de Setúbal

Alambre 20 años	10
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Carcavelos

Villa Oeiras 15 años	7
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Sweet wine from Alicante

Casta Diva Cosecha Miel	9
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Pedro Ximénez

Pedro Ximénez VOS, Bodega Tradición	10
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