

| Iberian selection | 1/2 r. | r. |
|---|---------------|-----------|
| acorn-feed Iberian ham * | 20 | 30 |
| Vic Riera salami * | 12,7 | 19 |
| Joselito cured pork loin * | 20 | 30 |
| 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 | | 6 |
| avocado and salmon | | 6 |
| Pópuli sandwich | | 6 |
| | | |
| roasted octopus with monastrell sauce * | | 18,6 |
| grilled baby cuttlefish* | | 30 |
| grilled anchovies with garlic and chilli pepper oil * | | 17 |
| ecological broken eggs with baby prawns * | | 18 |
| squid with onion | | 25 |
| sea urchin with béarnaise sauce and sweet potato* | | 11 |
| natural sea urchin | | 9 |
| | | |
| boiled, grilled or sauteed with garlic red prawns * 100 gr. | | a.m. |
| oyster with ponzu and grenade * | | 9 |
| | | |
| artichoke salad * | | 17 |
| tomato with bonito, "visolet" and smoked sardine * | | 20 |
| morel mushrooms filled with foie and egg * | | 27 |
| smoked salmon brioche | | 18 |
| suckling pig ears with "diabla" sauce | | 19 |
| | | |
| ham croquettes (piece) | | |
| cocido croquette (piece) | | 3 |
| cod fritters (piece) | | 3,2 |
| battered and fried green garlic | | 14 |
| fried calamari | | 18 |
| fried artichoke | | 17 |

* suitable for celiacs.

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

VAT included

| homemade dishes | 1/2 p. | p. |
|---|---------------|-----------|
| homemade canelloni (fri, sat and sun) | 13 | 18,5 |
| pig's trotters | 13 | 18,5 |
| beef tripe and leg | 13 | 18,5 |
| meatballs with wine sauce | 11,6 | 17,5 |
| rice and fideuàs (minimum 2 persons) | | |
| fideuàs | | |
| with monkfish and clams | | 29 |
| with baby cuttlefish and artichokes | | 25 |
| with red mullet and prawns | | 28 |
| mellow rice, carnaroli variety cultivated in the Albufera* | | |
| with red mullet and prawns | | 27 |
| dry rice, bombita variety * | | |
| with red mullet and prawns | | 27 |
| with baby cuttlefish and artichokes | | 24 |
| with cod skin | | 19 |
| with monkfish and clams | | 28 |
| a banda | | 24 |
| with lobster (minimum 2 pax)(on request, 24 h in advance) | | 40 |
| with anchovies and spinach | | 19 |
| with vegetables and pork | | 19 |
| oven-baked rice * (minimum 6 pax)(on request, 24 h in advance) | | 16 |
| with rabbit and snails | | 22 |
| fish dishes | | |
| cod "Ranero Club" * | | 28 |
| oven roasted under salt sea bass * 100 gr. | | 7 |
| seabass or "denton" loin with cava, clams sauce and hazelnut | | 30 |
| bluefin tuna tartare with apple and green tomato cream * | | 28 |
| seabass or "denton" loin oven roasted * | | 30 |
| meat dishes | | |
| beef sirloin with "café de Paris" sauce | | 33 |
| baked kid Shouder * | | 30 |
| beef steak tartar * | | 30 |
| candied and crunchy suckling pig * | | 33 |
| cow burger with pickle mayonnaise and lime (220 gr.) | | 18 |
| grilled Iberian pork, pack choi and beetroot | | 27 |

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 | 9 |
| French toast with pears in wine ice cream | 9 |
| nougat custard with chantilly cream | 9 |
| ice cream (nougat, pears in wine or "mantecado") * | 8 |
| Our yogurt with lemon and basil | 8 |

cheese selection

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|--|-----|
| Campo Rus tierno. Sheep cheese. Cuenca * | 2,5 |
| Trocha romero. Goat cheese. Alicante * | 2,5 |
| Pesebre curado. Sheep cheese. Cuenca * | 2,5 |
| Pría 3. Goat, sheep and cow cheese. Asturias * | 2,5 |

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* suitable for celiacs.

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 |
|------------------------|---|

Fondillón

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

Oportos

| | |
|---------------------------------|----|
| <u>Oporto Ruby type</u> | |
| Quinta do Javali LVB | 7 |
| <u>Oporto tawny type</u> | |
| Quinta do Javali 10 años | 9 |
| Taylor's 20 años | 11 |
| <u>White Oporto with ageing</u> | |
| Andresen 10 años | 10 |

Madeiras

| | |
|-------------------------|---|
| Malvasía, Colheita 1997 | 9 |
|-------------------------|---|

Moscatel de Setúbal

| | |
|-----------------|----|
| Alambre 20 años | 11 |
|-----------------|----|

Carcavelos

| | |
|----------------------|---|
| Villa Oeiras 15 años | 8 |
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Sweet wine from Alicante

| | |
|-------------------------|----|
| Casta Diva Cosecha Miel | 10 |
|-------------------------|----|

Pedro Ximénez

| | |
|-------------------------------------|----|
| Pedro Ximénez VOS, Bodega Tradición | 11 |
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