



<b>Iberian selection</b>	<b>1/2 r.</b>	<b>r.</b>
Vic Riera salami *	13	20
Joselito cured pork loin *	16,5	25
sampling of iberian bread with tomato (2 piece)	15	23
		1,5
Cantabrian anchovy (piece) *		4
russian salad *		9
small potatoes with paprika oil and all i oli *		8
<b>swarovski</b>		
russian salad with anchovy		6,5
avocado and salmon		6,5
smoked burrata with ratatouille and nuts		19
grilled baby cuttlefish*		31
broken organic eggs with prawns		19
grilled anchovies with garlic and chilli pepper oil *		19
grilled asparagus on hake cream and smoked mackerel *		19
boiled, grilled red prawns * 100 gr.(v,s,d)		31
boiled shrimp * 100 gr. (v,s,d)		21
oyster Marennes- Oléron (v,s,d)		7
burrata with ratatouille		19
tomato with bonito, "visolet" and smoked sardine *		21
morel mushrooms filled with foie and egg		28
suckling pig ears with "diabla" sauce		20
ham croquettes (piece)		3,5
cod fritters (piece)		3,7
battered and fried green garlic	9,5	15
fried calamari	14,5	19
fried aubergine with salmorejo	12,5	19
tuna roe slice *		9,5
tuna bottarga slice *		4,5

\* suitable for celiacs.

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

VAT included

<b>homemade dishes</b>	<b>1/2 p.</b>	<b>p.</b>
homemade canelloni	13,5	19,5
beef tripe and leg	13,5	195
meatballs with wine sauce	12	18,5

### **rice and fideuàs (minimum 2 persons)**

#### **fideuàs**

with monkfish and clams	30
with red mullet and prawns	29
black with cuttlefish	25

#### **mellow rice, carnaroli variety cultivated in the Albufera\***

with red mullet and prawns	28
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#### **dry rice, bombita variety \***

with red mullet and prawns	28
with cod skin	20
with monkfish and clams	29
a banda	25
with lobster (minimum 2 pax)(on request, 24 h in advance)	41
with vegetables and pork	20
oven-baked rice * (minimum 6 pax)(on request, 24 h in advance)	17
with rabbit and snails	23
black with cuttlefish	24

#### **fish dishes**

oven roasted under salt seabass * 500 gr:	36
seabass loin with cava, clams sauce and hazelnut	31
bluefin tuna tartare with apple and green tomato cream *	31
seabass loin oven roasted *	31
seabass with pepper sauce	31
hake in green sauce with clams	31

#### **meat dishes**

beef sirloin with "café de Paris" sauce	34
baked kid Shouder *	31
beef steak tartar *	31
yearling entrecotte	31
veal scallops with foie	31

price for additional garnish:

bakery potatoes 5.5€/ chips 4.5€/ sautéed vegetables 6€

#### **with bread...**

cow burger with pickle mayonnaise and lime (220 gr.)	23
beef sirloin brioche	23
bull's tail small brioche	11
smoked salmon brioche	15,5
bao with duroc rib and teriyaki sauce	15,5
Lola (sirloin with foie)	25

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

<b>desserts</b>	<b>p.</b>
chocolate cake *	10
nougat biscuit glacée with cookie	9
cheese cake with season fruit and oporto wine	10
mille-feuille with cream and caramel sauce	10
French toast with pears in wine ice cream	10
nougat custard with chantilly cream	10
ice cream pears in wine or "mantecado" *	9
sorbet	9
ice cream nougat	10

### **cheese selection**

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

### **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	2,5
Linden	2,5
Pennyroyal	2,5
black tea	2,5

### **Cafés**

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

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\* suitable for celiacs.

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
Bocopa, Fondillón	13
Mgwines, Fondillón	13
Recóndita Armonía Fondillón	21

### **Oportos**

<u>Oporto Ruby type</u>	
Quinta do Javali LBV	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
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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	11
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