



Iberian selection	1/2 r.	r.		
Vic Riera salami *	13	20		
Joselito cured pork loin *	16,5	25		
tasting of national cheeses (5 slices)		13,5		
sampling of iberian	15	23		
bread with tomato (2 piece)		1,5		
Cantabrian anchovy (piece) *		4		
russian salad *		9		
small potatoes with paprika oil and all i oli *		8		
swarovski				
russian salad with anchovy		6,5		
avocado and salmon		6,5		
smoked burrata with ratatouille and nuts		19		
grilled baby cuttlefish*		33		
grilled artichoke		20		
broken organic eggs with lace		25		
artichoke salad		20		
sea urchin au gratin with béarnaise sauce*		11		
tomato with bonito, "violet" and smoked sardine *		21		
bluefin tuna tartare with apple and green tomato cream *		31		
morels with foie and egg at low temperature		28		
ham croquettes (piece)		3,5		
cod fritters (piece)		3,7		
battered and fried green garlic	9,5	15		
fried calamari	14,5	19		
fried artichokes		20		
tuna roe slice *		9,5		
tuna bottarga slice *		4,5		
		r.	100 gr	Kg
curried mussels		17		
boiled, grilled red prawns *			40	400
boiled shrimp *			21	210
oyster Marennes- Oléron		7		
natural sea urchin *		9		

* 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	13,5	19,5
beef tripe and leg	13,5	19,5
meatballs with wine sauce	12	18,5
oven-baked rice (fri, sat, sun)	13,3	20
rice and fideuàs (minimum 2 persons)		
fideuàs		
with monkfish and clams		30
with red mullet from Santa Pola fish market and prawns		29
black with cuttlefish		25
mellow rice, carnaroli variety cultivated in the Albufera*		
with red mullet from Santa Pola fish market and prawns		28
dry rice, bombita variety *		
with red mullet from Santa Pola fish market 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)		by weight
with vegetables and pork		20
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
seabass loin oven roasted *		31
seabass with pepper sauce		31
hake in green sauce with clams		31
smoked salmon brioche with guacamole and tartar sauce		15,5
meat dishes		
beef sirloin with "café de Paris" sauce		34
grilled sirloin steak*		29
beef steak tartar *		30
yearling entrecotte		30
veal scallops with foie		31
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
with bread...		
cow burger with pickle mayonnaise and lime (220 gr.)		21
beef sirloin brioche		23
bull's tail small brioche		11
bao with duroc rib and teriyaki sauce		11
Lola (sirloin with foie)		25

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

desserts

	p.
chocolate cake * with biscuit ice cream	10
cheese cake with season fruit and oporto wine (fri, sat, sun)	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
pavlova tropical *	10
apple mille-feuille with rosemary cream	10
white chocolate soufflé with lime and mantecado ice cream	10

cheese selection

Campo Rus tierno. Sheep cheese. Cuenca *	
Trocha romero. Goat cheese. Alicante *	2,7
Pesebre curado. Sheep cheese. Cuenca *	2,7
Pría 3. Goat, sheep and cow cheese. Asturias *	2,7
	2,7

Infusiones

Pure green tea leaves	
Essence of vanilla rooibos and sunflower petals	3
Rooibos Chai Bazaar with spices from the Orient	3
(Rooibos, ginger, cardamom, cornflower, cinnamon and cloves)	3
Herbal Digest (Mint, star anise, chamomile, fennel, and licorice)	
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	2,5
Pennyroyal	2,5
black tea	2,5
	2,5

Cafés

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

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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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