

<b>fill your table with tapas...</b>	<b>l/2 p.</b>	<b>p.</b>
Cantabrian anchovy (piece) *		3,5
russian salad *		8
small potatoes with paprika oil and all i oli *		7
potatoes with spicy sauce		10
<b>swarovski</b>		
russian salad with anchovy		5,5
Joselito iberian ham and fried quail egg		5,5
Joselito acorn-feed Iberian ham *	20	30
Vic Riera salami *	12,7	19
Joselito cured pork loin *	16	24
crystal bread (2 pc.) or bread with tomato (2 pc.)		0,8
ecological broken eggs with baby prawns		18
bluefin tuna tartare with pistachio cold cream		24
grilled or stewed with onion squid from the bay * 100 gr.		9
grilled baby cuttlefish with it's all i olis *		30
tomato cold soup with mackerel and cockles *		16
tomato with salted fish *		18
burrata salad with pink tomato and basil *		18
artichokes salad with parmesan cheese *		17
artichokes and thistles with Joselito pancetta		20
candied green peppers *		13
sauteed sweetbreads and lamb liver *		16
<b>fried food</b>		
ham croquettes (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
fried red mullet from Santa Pola bay	11	16
tuna roe slice *		9
tuna bottarga slice *		4
white tuna slice *		3,25
boiled shrimp * 100 gr.		20
boiled, grilled or sauteed with garlic red prawns * 100 gr.		28
boiled or grilled langoustine * 100 gr.		20
mushels with red curry sauce		16
oyster Marennes-Oléron *		4,5
grated sea urchin with baernesesa sauce *		9

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

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

\* suitable for celiacs.

VAT included

<b>Nou Manolin classics</b>	<b>tapa</b>	<b>1/2 p.</b>	<b>p.</b>
meatballs with wine sauce		11,5	16,5
beef tripe and leg *		13	18,5
pig's trotters		13	18,5
homemade canelloni (t,f,s,s)	7,5	13	18,5
skate from Santa Pola stew (f,s)		16	20

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

#### **fideuàs**

with lobster (on request, 24 h in advance)			40
with monkfish and clams			24
with baby cuttlefish and artichokes			23
with red mullet			23

#### **mellow rice, aged carnaroli variety \***

with red mullet and prawns			23
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#### **dry rice, dinamita variety \***

oven-made rice (on request, 24 h in advance)(minimum 4 pax)			15
with red mullet and prawns			23
with tuna and prawns			24
with baby cuttlefish and artichokes			23
with monkfish and clams			24
a banda			19
with cod skin			17
with lobster (on request, 24 h in advance)			40
with vegetables and pork			16
with rabbit and snails			22

#### **fish dishes**

red mullet with carrots in pickled sauce *			30
grilled "a la espalda" or fried hake from Santa Pola market 100gr			7,5
sea bass cooked under salt * or grilled " a la espalda" 1 kg			70
bluefin tuna mini burger			11
sea bass loin beurre blanc *			30

#### **meat dishes**

beef sirloin with wild mushrooms sauce and foie			33
kid ribs sauteed with tender garlic *			26
suckling kid shoulder *			28
beef steak tartar			30
Galician beef fore rib* 1kg			77
cow burger (220 gr.)			17

#### **our sandwiches**

Piripi	4,5	tuna roe	5,5
Sento	4,5	tuna bottarga	4,25
Pópuli	5,5	Lola (beef sirloin with foie)	23
rabioso	4,25	small beef sirloin sandwich	21
Iberian ham with quail egg	5	fried calamari sandwich	7,5
cheese	5	bluefin tuna mini burger	11
Picasso skewer	3,5		

## **desserts**

**p.**

cheese ice cream with season fruit and oporto wine *	8
chocolate cake with cookies ice cream	8
tatin cake with nougat ice cream	12
cream puff pastry and caramel sauce	8,8
almond nougat soufflé	8,8
French toast with ice cream	9
ice cream (nougat, "mantecado") *	8

## **cheese selection**

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