



| fill your table with tapas... | 1/2 p. | p. |
|---|---------------|-----------|
| Cantabrian anchovy (piece) * | | 4 |
| russian salad * | | 9 |
| small potatoes with paprika oil and all i oli * | | 8 |
| potatoes with spicy sauce | | 13 |
| Picasso skewer | | 4 |
| swarovski | | |
| russian salad with anchovy | | 6,5 |
| Joselito iberian ham and fried quail egg | | 6,5 |
| avocado and salmon | | 6,5 |
| acorn-feed Iberian ham * | 20,5 | 31 |
| Vic Riera salami * | 13 | 20 |
| Joselito cured pork loin * | 16,5 | 25 |
| crystal bread (2 pc.) | | 1,5 |
| broken organic eggs with prawns | | 19 |
| squid with onion | | 26 |
| sea bass ceviche with cilantro ice cream * | | 30 |
| grilled baby cuttlefish* | | 31 |
| grilled anchoviesa with garlic and chilli pepper oil * | | 19 |
| burrata salad with pink tomato and basil * | | 19 |
| morel mushrooms filled with foie and egg* | | 28 |
| confit piquillo peppers * | | 14 |
| sauteed sweetbreads and liver * | | 17 |
| fried food | | |
| ham croquettes (piece) | | 3,5 |
| cod fritters (piece) | | 3,7 |
| battered and fried green garlic | 9,5 | 15 |
| fried calamari | 14,5 | 19 |
| fried aubergines with salmorejo | 12,5 | 19 |
| fried red mullet from Santa Pola bay | 12,5 | 19 |
| tuna roe slice * | | 9,5 |
| tuna bottarga slice * | | 4,5 |
| white tuna slice * | | 3,75 |
| boiled shrimp * 100 gr. | | 21 |
| boiled, grilled or sauteed with garlic red prawns * 100 gr. | | 33 |
| boiled or grilled crayfish * 100 gr. | | 23 |
| oyster Marennes-Oléron * | | 7 |

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

* 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. |
|---|---------------|-----------|
| stew of baby octopus with mashed potatoes (wed) | 16,5 | 21 |
| stuffed "chipirones" (baby squid) (mon, tue, wed) | 14,5 | 22 |
| homemade canelloni | 13,5 | 19,5 |
| skate from Santa Pola stew (fri, sat) | 16,5 | 21 |

rice and fideuàs (minimum 2 person)

| fideuàs | |
|--|----|
| with lobster (on request, 24 h in advance) | 42 |
| 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 |
|----------------------------|----|

dry rice, bombita variety *

| | |
|---|----|
| oven-made rice (on request, 24 h in advance)(minimum 4 pax) | 17 |
| with red mullet and prawns | 28 |
| with tuna and prawns | 26 |
| with monkfish and clams | 29 |
| a banda | 25 |
| with cod skin | 20 |
| with lobster (on request, 24 h in advance) | 41 |
| with vegetables and pork | 20 |
| with rabbit and snails | 23 |
| black with cuttlefish | 24 |

fish dishes

| | |
|--|----|
| red mullet with carrots in pickled sauce * | 31 |
| bluefin tuna tartare with pistachio cold cream | 29 |
| sea bass cooked under salt * 1 kg | 72 |
| sea bass loin beurre blanc * | 31 |
| hake from San Sebastian with peas emulsion | 31 |

meat dishes

| | | |
|---|------|------|
| beef sirloin with wild mushrooms sauce and foie | 34 | |
| baked kid shouder * | 31 | |
| grilled cow chop * 1 kg | 82 | |
| beef steak tartar | 31 | |
| kid ribs Villena * (fri, sat, sun) | 29 | |
| meatballs with wine sauce | 12 | 18,5 |
| beef tripe and leg * | 13,5 | 19,5 |
| pig's trotters (fri, sat, sun) | 13,5 | 19,5 |

price for additional garnish:

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

our sandwiches

| | | | |
|----------------------------|-----|-----------------------------|-----|
| Piripi | 6,5 | tuna roe | 6,5 |
| Sento | 6,5 | tuna bottarga | 5,5 |
| rabioso | 5,5 | small beef sirloin sandwich | 23 |
| Iberian ham with quail egg | 6,5 | fried calamari sandwich | 9,5 |
| cheese | 6 | bluefin tuna mini burger | 15 |

| desserts | p. |
|---|-----------|
| cheese ice cream with season fruit and oporto wine * | 9 |
| chocolate cake with cookies ice cream | 10 |
| tatin cake with nougat ice cream (2 persons) | 16 |
| cream puff pastry and caramel sauce | 10 |
| almond nougat soufflé | 10 |
| French toast with ice cream | 10 |
| cheese cake with ice cream (f,s,s) | 10 |
| chocolate supermousse, ice cream and cream**(f,s,s) (2 persons) | 16 |
| Dessert rich piña colada (f,s,s) | 10 |
| ice cream mantecado * | 9 |
| ice cream nougat * | 10 |

cheese selection

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

Infusiones

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|---|------|
| 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 | 3 |
| Linden | 2,50 |
| Pennyroyal | 2,50 |
| black tea | 2,50 |

Cafés

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

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|------------------------|---|
| Oloroso, Gran Barquero | 7 |
|------------------------|---|

Fondillón

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

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|-------------------------|---|
| Malvasía, Colheita 1997 | 9 |
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Moscatel de Setúbal

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| Alambre 20 años | 11 |
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Carcavelos

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

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| Casta Diva Cosecha Miel | 6 |
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Pedro Ximénez

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