



fill your table with tapas...**1/2 p.****p.**

anchovy from Santoña Special Butterfly *		4,5
russian salad *		9
small potatoes with paprika oil and all i oli *		8
potatoes with spicy sauce		13
Picasso skewer		4
anchovies in vinegar with chips		10

acorn-feed Iberian ham *	20,5	31
Vic Riera salami *	13	20
Joselito cured pork loin *	16,5	25
tasting cheeses (6 slices)		16,2
crystal bread (2 pc.)		1,5

swarovski

russian salad with anchovy		6,5
Joselito iberian ham and fried quail egg		6,5
avocado and salmon		6,5

artichoke salad		20
burrata salad with pink tomato and basil *		19
green salmorejo with grilled mackerel	16	25
bluefin tuna tartare with pistachio cold cream		31

broken organic eggs with lace		25
squid with onion		26
grilled baby cuttlefish*		33
grilled artichoke		20
morel mushrooms filled with foie and egg*		28
sauteed sweetbreads and liver*		17
sea urchin au gratin with béarnaise sauce*		11

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 red mullet from Santa Pola bay	12,5	19
fried artichokes		20

tuna roe slice *		9,5
tuna bottarga slice *		4,5
white tuna slice *		3,75

	r.	100 gr	Kg
curried mussels	17		
boiled shrimp *		21	210
boiled, grilled or sauteed with garlic red prawns *		30	300
boiled or grilled crayfish *		28	280
oyster Marennes-Oléron *	7		
natural sea urchin *	9		

**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.
monday: stuffed "chipirones" (baby squid)	14,6	22
tuesday: lentils with foie and vegetables	15	23
wednesday: stew of baby octopus with mashed potatoes	14	21
friday and		
saturday: skate from Santa Pola stew	14	21
oven-baked rice	13,3	20
sunday: oven-baked rice	13,3	20
every day: homemade canelloni	12,6	19,5

rice and fideuàs (minimum 2 person)

fideuàs

with lobster (on request, 24 h in advance)	by weight
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
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dry rice, bombita variety *

with red mullet from Santa Pola fish market 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)	by weight
with vegetables and pork	20
with rabbit and snails	23
black with cuttlefish	24

fish dishes

red mullet from Santa Pola fish market with carrots in picked sauce *	31
sea bass cooked under salt * 1 kg	72
sea bass loin beurre blanc *	31
hake from San Sebastian with peas emulsion	31

meat dishes

shoulder of kid oven-baked	34	
beef sirloin with wild mushrooms sauce and foie	34	
grilled cow chop * 1 kg	88	
beef steak tartar	30	
grilled sirloin steak*	29	
meatballs with wine sauce	12	18,5
beef tripe and leg *	13,5	19,5
pig's trotters	13,5	19,5

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

our sandwiches

Piripi	6,5	Lola (beef sirloin with foie)	25
Sento	6,5	tuna roe	6,5
rabioso	5,5	tuna bottarga	5,5
Iberian ham with quail egg	6,5	small beef sirloin sandwich	23
cheese	6	Manolín (fried calamari small sandwich)	12
		bluefin tuna mini burger	15

desserts	p.
cheese ice cream with season fruit and oporto wine *	9
chocolate cake with cookies ice cream	10
apple cake with mantecado ice cream	12
cream puff pastry and caramel sauce	10
almond nougat soufflé	10
French toast with ice cream	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 flan	10

cheese selection

Amarelo. Sheep and goat. Portugal *	2,7
Trocha rosemary. Goat. Alicante *	2,7
Pesebre cured. Sheep. Cuenca *	2,7
Gamoneu. Goat, sheep and cow. Asturias *	2,7
Aydius de ferme, Goat, French Pyrenees. *	2,7
Comté. Cow. France *	2,7

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

Cafés

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

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 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
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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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Sidra de hielo

Brännland Iscider Ember	8
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