



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
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
swarovski		
russian salad with anchovy		6,5
Joselito iberian ham and fried quail egg		6,5
avocado and salmon		6,5
grilled anchovies with gatllic chilli pepper oil *		19
broken organic eggs with prawns		19
squid with onion		26
grilled baby cuttlefish*		31
burrata salad with pink tomato and basil *		19
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 red mullet from Santa Pola bay	12,5	19
fried aubergines with salmorejo	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.		31
boiled or grilled crayfish * 100 gr.		24
oyster Marennes-Oléron *		7
Steamed Galician cockles		19

**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

	1/2 p.	p.
fish dishes		
grilled red mullet *		31
bluefin tuna tartare with pistachio cold cream		31
grilled sea bass *		31
grilled hake from San Sebastian *		31
meat dishes		
grilled sirloin		34
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	13,5	19,5
our sandwiches		
Piripi		6,5
Sento		6,5
rabioso		5,5
Iberian ham with quail egg		6,5
cheese		6
tuna roe		6,5
tuna bottarga		5,5
small beef sirloin sandwich		23
fried calamari sandwich		9,5
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
ldessert rich piña colada (f,s,s)	10
ice cream mantecado *	9
ice cream nougat *	10

cheese selection

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

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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