



**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
crystal bread (2 pc.)		1,5
tasting cheeses (6 slices)		16,2

**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
bluefin tuna tartare with pistachio cold cream		25
broken organic eggs with lace		31
squid with onion		26
grilled baby cuttlefish*		33
grilled artichoke		20
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 artichoke		20
tuna roe slice *		9,5
tuna bottarga slice *		4,5
white tuna slice *		3,75

**r. 100 gr Kg**

boiled shrimp *	21	210
boiled, grilled or sauteed with garlic red prawns *	30	300
boiled or grilled crayfish *	28	280
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

	<b>1/2 p.</b>	<b>p.</b>
<b>fish dishes</b>		
grilled red mullet *		29
grilled sea bass *		29
grilled hake from San Sebastian *		29
<b>meat dishes</b>		
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
<b>garnish for meat and fish</b>		
bakery potatoes		5,5
chips		4,5
sautéed vegetables		5,5
green salad		5,5
confit piquillo peppers *		6,5
<b>our sandwiches</b>		
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
Lola (small beef sirloin sandwich)		23
Manolín (fried calamari small sandwich)		12
bluefin tuna mini burger		15

<b>desserts</b>	<b>p.</b>
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
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**

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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