



fill your table with tapas...	1/2 p.	p.
Cantabrian anchovy (piece) *		4
pickled nice piece *		4,3
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
avocado and salmon		6,5
iberian ham and fried quail egg		6,5
acorn-feed Iberian ham *		31
Vic Riera salami *	20,5	20
Joselito cured pork loin *	13	25
crystal bread (2 pc.) or bread with tomato (2 pc.)	16,5	1,5
grilled anchovies with garlic and chilli pepper oil *		19
grilled baby cuttlefish with it's all i olis *		31
sauteed sweetbreads and lamb liver *		17
tomato with salted fish *		21
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.		31
boiled or grilled langoustine * 100 gr.		24
oyster Marennes-Oléron *		7
steamed Galicia´s cockles o grill		19

**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

	1/2 p.	p.
fish dishes		
bluefin tuna tartare with apple and green tomato cream *		31
hake from San Sebartian oven roasted		31
meat dishes		
Grilled beef tenderloin or with tender garlic *		34
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.
lemon pie	9
tatin cake with nougat or “mantecado” ice cream (2 persons)	16
cream mille-feuille and caramel sauce	10
French toast with ice cream	10
ice cream “mantecado” or cream *	9
chocolate mousse, caramel and cream ice cream	9
ice cream nougat *	10
cheese selection	
Campo Rus tierno. Sheep cheese. Cuenca *	3,5
Trocha romero. Goat cheese. Alicante *	3,5
Pesebre curado. Sheep cheese. Cuenca *	3,5
Pría 3. Goat, sheep and cow cheese. 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	2,5
Pennyroyal	2,5
black tea	2,5
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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