



fill your table with tapas...	1/2 r.	r.	100 gr	Kg
anchovy from Santoña Special Butterfly		4,5		
banderilla Gilda ' salty, green and a little spicy'		7,5		
pickled nice piece		10		
russian salad		9		
small potatoes with paprika oil and all i oli		12		
anchovies in vinegar with chips		10		
potatoes with spicy sauce		10		
Picasso skewer		4		
pickled mackerel in the traditional way		10		
from our friend Joselito				
acorn-feed Iberian ham	20,5	34		
Joselito Iberian chorizo	10	15		
Joselito cured pork loin	16,5	25		
crystal bread (2 pc.) or bread with tomato (2 pc.)		1,5		
tasting Joselito, iberian chorizo and cured pork loin		20		
tasting cheeses (6 slices)		16,2		
swarovski				
russian salad with anchovy		6,5		
avocado and salmon		6,5		
iberian ham and fried quail egg		6,5		
tomato with salted fish		21		
bluefin tuna tartare with apple and green tomato cream		24		
sauteed sweetbreads and lamb liver		17		
squid with onion		35		
grilled squid			15	150
grilled anchovies		20		
fried food				
ham croquettes (piece)		3,5		
cod fritters (piece)		3,7		
battered and fried green garlic	11	17		
fried calamari	16	24		
fried red mullet	16	24		
tuna roe slice		9,5		
tuna bottarga slice		4,5		
white tuna slice		3,75		
boiled, grilled or sauteed with white shrimp				
boiled shrimp				
boiled, grilled or sauteed with garlic red prawns			16	160
boiled or grilled langoustine			24	240
oyster Marennes-Oléron	7		33	330
			30	300

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



allergen menu

VAT included

	1/2 r.	r.
fish dishes		
hake from San Sebastian oven roasted		35
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meat dishes		
shoulder of kid baked in the oven		34
grilled sirloin steak		32
meatballs with wine sauce	12	18,5
beef tripe and leg	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
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

desserts

lemon pie	12
tatin cake with nougat or "mantecado" ice cream	12
cream mille-feuille and caramel sauce	14
french toast with ice cream	12
ice cream "mantecado" or cream	8
our version of the pink panther	10
chocolate fritters and coconut-lime ice cream	12
chocolate cake with buttercream ice cream (t,f,s,s)	14
ice cream nougat	10
cheese ice cream with pears in port wine	10

cheese selection

Tizne. Goat. Quesos Cerrón, Albacete	2,7
Servilleta. Goat. Quesos Cerrón, Albacete	2,7
Amarelo. Sheep and goat. Portugal	2,7
Pesebre cured. Sheep. Cuenca	2,7
Trocha rosemary. Goat. Alicante	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	2,5
Pennyroyal	2,5
black tea	2,5

Cafés

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



allergen menu

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
Mgwines, Fondillón	13
Recóndita Armonía Fondillón	21

Oportos

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	15
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