

fill your table with tapas...	1/2 p.	p.
Cantabrian anchovy (piece) *		3,5
russian salad *		8
small potatoes with paprika oil and all i oli *		7
potatoes with spicy sauce		10
swarovski		
russian salad with anchovy		5,5
Joselito iberian ham and fried quail egg		5,5
Joselito acorn-feed Iberian ham *	20	30
Vic Riera salami *	12,7	19
Joselito cured pork loin *	16	24
crystal bread (2 pc.) or bread with tomato (2 pc.)		0,8
artichokes and cockles with roast garlic emulsion *		20
ecological broken eggs with baby prawns		18
bluefin tuna tartare with apple and green tomato cream *		24
grilled or stewed with onion squid from the bay * 100 gr.		9
grilled baby cuttlefish with it's all i olis *		30
kidneys in Jerez wine sauce *		16
sauteed sweetbreads and lamb liver *		16
barbecued foie, onion toffee and sardin *		18
burrata cheese, spinach and smoked sardin salad *		18
tomato with salted fish *		18
artichokes salad with parmesan cheese *		17
candied red peppers *		13
fried food		
ham croquettes (piece)		2,2
cod fritters (piece)		2,9
battered and fried green garlic	9	14
fried calamari	14	18
fried or grilled artichokes	11,1	16
fried red mullet from Santa Pola bay	11	16
tuna roe slice *		9
tuna bottarga slice *		4
white tuna slice *		3,25
boiled shrimp * 100 gr.		20
boiled, grilled or sauteed with garlic red prawns * 100 gr.		28
boiled or grilled langoustine * 100 gr.		20
mushels with red curry sauce		16
oyster Marennes-Oléron *		4,5
grated sea urchin with baernes sauce *		9

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

Piripi classics	tapa	1/2 p.	p.
meatballs with wine sauce		11,5	16,5
beef tripe and leg *		13	18,5
pig's trotters		13	18,5
homemade canelloni (t,f,s,s)	7,5	13	18,5
skate from Santa Pola stew (f,s)		16	20

rice and fideuàs (minimum 2 persons)

fideuàs

with lobster (on request, 24 h in advance)			40
with monkfish and clams			24
with baby cuttlefish and artichokes			23
with red mullet			23

mellow rice, carnaroli variety *

with red mullet and prawns			23
with amberjack			22

dry rice, dinamita variety *

oven-made rice (on request, 24 h in advance)(minimum 4 pax)			15
with red mullet and prawns			23
with tuna and prawns			24
with baby cuttlefish and artichokes			23
with monkfish and clams			24
a banda			19
with cod skin			17
with lobster (on request, 24 h in advance)			40
with vegetables and pork			16
with rabbit and snails			22

fish dishes

red mullet loin in souquet sauce			30
sea bass loin with clams in bilbaína sauce *			30
cod loin with our pil pil sauce			28
grilled "a la espalda" or fried hake from Santa Pola market 100gr			7,5
sea bass cooked under salt * or grilled "a la espalda" 1 kg			70
bluefin tuna mini burger			11

meat dishes

beef sirloin with portobello sauce and yolk *			33
kid ribs sauteed with tender garlic *			26
suckling kid shoulder *			28
beef steak tartar			30
Galician beef fore rib * 1kg			77
cow burger (220 gr.)			17

our sandwiches

Piripi	4,5	tuna roe	5,5
Sento	4,5	tuna bottarga	4,25
Pópuli	5,5	Lola (beef sirloin with foie)	23
rabioso	4,25	small beef sirloin sandwich	21
Iberian ham with quail egg	5	fried calamari sandwich	7,5
cheese	5	bluefin tuna mini burger	11
Picasso skewer	3,5		

desserts

p.

cheese ice cream with season fruit and oporto wine *	8
lemon pie	8
tatin cake with nougat or "mantecado" ice cream	9
cream mille-feuille and caramel sauce	8,8
French toast with ice cream	9
ice cream (nougat, "mantecado" or cream) *	8
rum baba with vainilla chantilly and grilled pineapple	9
chocolate creamy and hazelnut	8,5
jelly, citrus and orange blossom *	8

cheese selection

Campo Rus tierno. Sheep cheese. Cuenca *	2
Trocha romero. Goat cheese. Alicante *	2
Pesebre curado. Sheep cheese. Cuenca *	2
Pría 3. Goat, sheep and cow cheese. Asturias *	2
Bosqueño. Sheep. Cádiz *	2

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Sweet and fortified wines

Sherry wines

	GLASS
Palo cortadao, Península, Bodega Loustau	5,5
Amontillado, VORS, Bodega Tradición	10
Oloroso, VORS, Bodega Tradición	10
Palo Cortado VORS, Bodega Tradición	15

Montilla-Moriles

Oloroso, Gran Barquero	6
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Fondillón

Brotos, Fondillón 64 y 70	8
Bocopa, Fondillón	12
Mgwines, Fondillón	12
Recóndita Armonía Fondillón	20

Oportos

<u>Oporto Ruby type</u>	
Quinta do Javali LVB	6
<u>Oporto tawny type</u>	
Quinta do Javali 10 años	8
Taylor's 20 años	10
<u>White Oporto with ageing</u>	
Andresen 10 años	9

Madeiras

Malvasía, Colheita 1997	8
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Moscatel de Setúbal

Alambre 20 años	10
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Carcavelos

Villa Oeiras 15 años	7
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Sweet wine from Alicante

Casta Diva Cosecha Miel	9
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Pedro Ximénez

Pedro Ximénez VOS, Bodega Tradición	10
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