



fill your table with tapas...	1/2 p.	p.
Cantabrian anchovy (piece) *		4
taco tuna in pickled sauce *		4,3
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
tasting of national cheeses (5 slices)		13,5
crystal bread (2 pc.) or bread with tomato (2 pc.)		1,5
swarovski		
russian salad with anchovy		6,5
avocado and salmon		6,5
iberian ham and fried quail egg		6,5
broken organic eggs with prawns		19
grilled baby cuttlefish with it's all i olis *		33
squid with onion		26
grilled anchovies with garlic and chilli pepper oil *		19
grilled octopus with paprika		24
sauteed sweetbreads and lamb liver *		17
morel mushrooms filled with foie and egg *		28
bluefin tuna tartare with apple and green tomato cream *		31
burrata with macerated tomatoes and basil pesto *		19
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 aubergine 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
curried mussels bouchot		17
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

homemade dishes	tapa	1/2 p.	p.
monday: chick peas stew with clams and monkfish		14	21
tuesday: beans with cocochas		14	21
wednesday: tuna marmitako		12,5	19
thursday: boneless cow tail*			25
friday and			
saturday: skate from Santa Pola stew		14	21
oven-baked rice		13,3	20
sunday: oven-baked rice		13,3	20
every day: homemade canelloni	6,5	13,3	19,5

rice and fideuàs (minimum 2 persons)

fideuàs

with lobster (on request, 24 h in advance)			by weight
with monkfish and clams			30
with red mullet from Santa Pola fish market and prawns			29
with amberjack from Denia and prawns			27

mellow rice, carnaroli variety cultivated in the Albufera*

with red mullet from Santa Pola fish market and prawns			28
with amberjack from Denia and prawns			26

dry rice, bombita variety *

with red mullet from Santa Pola fish market and prawns			28
with tuna and prawns			26
with monkfish and clams			29
a banda			25
with cod skin			20
with lobster (on request, 24 h in advance)			by weight
with vegetables and pork			20
with rabbit and snails			23
black with cuttlefish			24

fish dishes

red mullet from Santa Pola fish market in souquet sauce			31
amberjack from Denia ' a la bilbaína'			31
hake from San Sebastian oven roasted			31
seabass loin with cava, clams sauce and hazelnut			31
sea bass cooked under salt * 1 kg			72

meat dishes

beef sirloin with portobello sauce and yolk *			34
confit and crispy suckling pig			34
grilled cow chop * 1 kg			82
beef steak tartar			30
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

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	tuna bottarga	5,5
Sento	6,5	small beef sirloin sandwich	23
rabioso	5,5	lola (sirloin with foie)	25
Iberian ham with quail egg	6,5	Manolín (fried calamari small sandwich)	9,5
cheese	6	bluefin tuna mini burger	15
tuna roe	6,5		

Table service 2,5€/pax

VAT included

desserts	p.
lemon pie	9
dessert of tasty "piña colada" (fri, sat, sun)	9
tatin cake with nougat or "mantecado" ice cream (2 persons)	10
cream mille-feuille and caramel sauce	10
French toast with ice cream	10
ice cream "mantecado" or cream *	9
rum baba with vainilla chantilly cream and grilled pineapple (fri, sat, sun)	10
chocolate mousse, caramel and cream ice cream	9
ice cream nougat *	10
cheese ice cream with port and peaches	10

cheese selection

Campo Rus tierno. Sheep cheese. Cuenca *	2,7
Trocha romero. Goat cheese. Alicante *	2,7
Pesebre curado. Sheep cheese. Cuenca *	2,7
Pría 3. Goat, sheep and cow cheese. Asturias *	2,7
Bosqueño. Sheep. Cádiz *	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

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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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