



**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		
taco tuna in pickled sauce		10		
russian salad		9		
small potatoes with paprika oil and all i oli		12		
potatoes with spicy sauce		10		
Picasso skewer		4		
anchovies in vinegar with chips		10		

**from our friend Joselito**

acorn-feed Iberian ham	22,6	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		
artichoke salad and parmesan flakes		23		
beetroot, tomato, pistachio and ricotta salad		18		
tomato with salted fish		21		
burrata with macerated tomatoes and basil pesto		19		
bluefin tuna tartare with apple and green tomato cream		31		
grilled artichoke slices		18		
broken organic eggs with fried gambossí		25		
squid with onion		30		
grilled squid			14	140
sauteed sweetbreads and lamb liver		17		
morel mushrooms filled with foie and egg		35		
baby cuttlefish (according to availability in the fish market)		33		
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		
fried artichoke slices		18		
tuna roe slice		9,5		
tuna bottarga slice		4,5		
white tuna slice		3,75		
curried galician mussels		17		
boiled, grilled or sauteed with garlic white shrimp			16	160
boiled shrimp			24	240
boiled, grilled or sauteed with garlic red prawns			33	330
boiled or grilled langoustine			30	300
oyster Marennes-Oléron		7		
canailas			8	80
natural sea urchin		10		
sea urchin gratin with béarnaise sauce		12		

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



allergen menu

VAT included

<b>homemade dishes</b>		<b>tapa</b>	<b>1/2 r.</b>	<b>r.</b>
<b>monday:</b>	oxtail		17	25
<b>tuesday:</b>	musician's pot		11,5	17
<b>wednesday:</b>	tuna marmitako		12,5	19
<b>thursday:</b>	cheeks and mushroom ravioli			18
<b>friday and</b>				
<b>saturday:</b>	skate from Santa Pola stew		14	23
	oven-baked rice		13,3	20
<b>sunday:</b>	oven-baked rice		13,3	20
<b>every day:</b>	homemade canelloni	6,5	13,3	19,5
	meatballs with wine sauce		12	18,5

### **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	31

#### **mellow rice, carnaroli variety cultivated in the Albufera**

with red mullet from Santa Pola fish market and prawns	30
with pig's trotters and boletus	25

#### **dry rice, bombita variety**

with red mullet from Santa Pola fish market and prawns	30
with tuna and prawns	28
with monkfish and clams	29
a banda	27,5
with cod skin	20
with lobster (on request, 24 h in advance)	by weight
with vegetables and pork	20
with rabbit and snails	26
black with cuttlefish	26

### **fish dishes**

red mullet from Santa Pola fish market with garlic in Palo Cortado wine	37
hake from San Sebastian with beurre blanc	33
seabass loin with cava, clams sauce and hazelnut	35
sea bass cooked under salt 1 kg	72
fresh fish from the fish market (broiled, griddled, Bilbao-style or fried)	140€/KG

### **meat dishes**

baked kid shouder	34	
beef sirloin with coffee of Paris sauce	34	
grilled cow chop 1 kg	95	
beef steak tartar	30	
grilled sirloin steak	29	
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)	12
cheese	6	bluefin tuna mini burger	15
tuna roe	6,5		

**desserts****p.**

lemon pie	10
tatin cake with nougat or "mantecado" ice cream	10
cream mille-feuille and caramel sauce	10
french toast with ice cream	10
ice cream "mantecado" or cream	8
our version of the pink panther	10
chocolate fritters and coconut-lime ice cream	10
chocolate cake with buttercream ice cream (t,f,s,s)	12
ice cream nougat	9
cheese ice cream with pears in port wine	9

**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
Gamoneu. Goat, sheep and cow. Asturias	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
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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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