



**fill your table with tapas...****1/2 r.****r.****100 gr****Kg**

anchovy from Santoña Special Butterfly  
 banderilla Gilda 'salty, green and a little spicy'.  
 russian salad  
 small potatoes with paprika oil and all i oli  
 potatoes with spicy sauce  
 Picasso skewer  
 anchovies in vinegar with chips

4,5  
 7,5  
 9  
 8  
 13  
 4  
 10

acorn-feed Iberian ham  
 Vic Riera salami  
 Joselito cured pork loin  
 tasting cheeses (6 slices)  
 crystal bread (2 pc.)

20,5  
 13  
 16,5

31  
 20  
 25  
 16,2  
 1,5

**swarovski**

russian salad with anchovy  
 Joselito iberian ham and fried quail egg  
 avocado and salmon

6,5  
 6,5  
 6,5

murcian salad  
 burrata salad with pink tomato and basil  
 bluefin tuna tartare with pistachio cold cream  
 sea bass ceviche and coriander ice cream  
 pickled tuna with orange and mango soup

10  
 19  
 31  
 30  
 27

broken organic eggs with lace  
 squid with onion  
 grilled squid  
 morel mushrooms filled with foie and egg  
 sauteed sweetbreads and liver  
 grilled anchovies

25  
 30  
 35  
 17  
 20

14

140

**fried food**

ham croquettes (piece)  
 cod fritters (piece)  
 battered and fried green garlic  
 fried calamari  
 fried aubergines with salmorejo  
 fried red mullet

11  
 16  
 12  
 16

3,5  
 3,7  
 17  
 24  
 19  
 24

tuna roe slice  
 tuna bottarga slice  
 white tuna slice

9,5  
 4,5  
 3,75

curried bouchot mussels  
 boiled shrimp  
 boiled, grilled or sauteed with garlic red prawns  
 boiled or grilled crayfish  
 oyster Marennes-Oléron  
 canaillas

17  
 24  
 33  
 7

24  
 33  
 30

240  
 330  
 300

8

80

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



allergen menu

VAT included

<b>homemade dishes</b>		<b>1/2 p.</b>	<b>p.</b>
<b>monday:</b>	stuffed "chipirones" (baby squid)	14,6	22
<b>tuesday:</b>	lentils with foie and vegetables	15	23
<b>wednesday:</b>	stew of baby octopus with mashed potatoes	14	21
<b>friday and</b>			
<b>saturday:</b>	skate from Santa Pola stew	14	21
	oven-baked rice	13,3	20
<b>sunday:</b>	oven-baked rice	13,3	20
<b>every day:</b>	homemade canelloni	12,6	19,5

### **rice and fideuàs (minimum 2 person)**

#### **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
black with cuttlefish	25

#### **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	23
black with cuttlefish	24
with anchovies and vegetables	23

### **fish dishes**

red mullet from Santa Pola fish market with carrots in picked sauce	37
sea bass cooked under salt 1 kg	72
sea bass loin beurre blanc	35
hake from San Sebastian with peas emulsion	33
fresh fish from the fish market (broiled, griddled, Bilbao-style or fried)	140€/KG

### **meat dishes**

beef sirloin with wild mushrooms sauce and foie	34
grilled cow chop 1 kg	88
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	Lola (beef sirloin with foie)	25
Sento	6,5	tuna roe	6,5
rabioso	5,5	tuna bottarga	5,5
Iberian ham with quail egg	6,5	small beef sirloin sandwich	23
cheese	6	Manolín (fried calamari small sandwich)	12
		bluefin tuna mini burger	15

tritordeum aove artisan bread, appetizer and Valor chocolate truffles 3,7€/pax

VAT included

**desserts**

cheese ice cream with season fruit and oporto wine	10
chocolate cake with cookies ice cream	12
apple cake with mantecado ice cream	12
cream puff pastry and caramel sauce	10
almond nougat soufflé	10
French toast with ice cream	10
chocolate supermousse, ice cream and cream (f,s,s) (2 persons)	20
Dessert rich piña colada (f,s,s)	10
ice cream mantecado	10
ice cream nougat	11
date ice cream	11
cheese flan	10
Pumpkin custard with caramelized seeds	10

**cheese selection**

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	2,50
Pennyroyal	2,50
black tea	2,50

**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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