



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

anchovy from Santoña Special Butterfly		5		
banderilla Gilda 'salty, green and a little spicy'		8		
russian salad		11		
small potatoes with paprika oil and all i oli		13		
potatoes with spicy sauce		13		
Picasso skewer		4,5		
pickled mussels with chips		18		
anchovies in vinegar with chips		15		

**from our friend Joselito**

acorn-feed Iberian ham	23	35		
Joselito Iberian chorizo	10,5	16		
Joselito cured pork loin	17	26		
crystal bread (2 pc.) or bread with tomato (2 pc.)		2		
tasting Joselito, iberian chorizo and cured pork loin		21		
tasting cheeses (6 slices)		17		

**swarovski**

russian salad with anchovy		7		
Joselito sobrasada and fried quail egg		7		
avocado and salmon		7		

burrata salad with pink tomato and basil		20		
bluefin tuna tartare with pistachio cold cream		34		
seasonal vegetables with basil and pine nut foam		22		

Joselito sobrasada with free-range eggs and potatoes		26		
squid with onion		36		
grilled squid			16	160
morel mushrooms filled with foie and egg		40		
sauteed sweetbreads and liver		23		
back-cooked anchovies		20		

**fried food**

ham croquettes (piece)		4		
cod fritters (piece)		4,5		
battered and fried green garlic	11,5	18		
fried calamari	16,5	25		
fried red mullet	16,5	25		

tuna roe slice		10		
tuna bottarga slice		5		
white tuna slice		4,25		

curried mussels		23		
boiled, grilled or sauteed with garlic white shrimp			22	220
boiled shrimp			31	310
boiled, grilled or sauteed with garlic red prawns			34	340
boiled or grilled crayfish			31	310
oyster Marennes-Oléron	7,5			
canaillas			8,5	85

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



allergen menu

VAT included

**homemade dishes****l/2 p. p.**

oven-baked rice (Friday, Saturday and Sunday)	15,3	23
homemade canelloni	16	24
meatballs with wine sauce	13	19,5

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

with lobster (on request, 24 h in advance) (500 gr, 105€)		by weight
with monkfish and clams		32
with red mullet from Santa Pola fish market and prawns		32
black with cuttlefish and artichoke		29

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

with red mullet from Santa Pola fish market and prawns		31
with white shrimp and seasonal mushrooms		29

**dry rice, bombita variety**

with white shrimp and seasonal mushrooms		29
with red mullet from Santa Pola fish market and prawns		31
with tuna and prawns		31
with monkfish and clams		31
a banda		28,5
with cod skin		21
with lobster (on request, 24 h in advance) (500 gr, 105€)		by weight
with vegetables and pork		24
with rabbit and snails		27
black with cuttlefish and artichoke		28

**fish dishes**

cod with garlic sauce		37
red mullet from Santa Pola fish market with carrots in picked sauce		38
sea bass cooked under salt   1 kg		92
sea bass loin beurre blanc		36
hake from San Sebastian with peas emulsion		36
fresh fish from the fish market (broiled, griddled, Bilbao-style or fried)	142€/KG	

**meat dishes**

beef sirloin with wild mushrooms sauce and foie		38
grilled cow chop   1 kg		96
beef steak tartar		33
grilled sirloin steak		33
beef tripe and leg	13,5	20,5

**garnish for meat and fish**

bakery potatoes		7
chips		6
sautéed vegetables		7
green salad		7,5
confit piquillo peppers		9

**our sandwiches**

Piripi	8	Lola (beef sirloin with foie)	26
Sento	8	tuna roe	9,5
rabioso	7	tuna bottarga	7,5
Iberian ham with quail egg	9	small beef sirloin sandwich	24
cheese	8	Manolín (fried calamari small sandwich)	13

bread made with sourdough and EVOO from Relleu (Alicante), appetizer and Valor chocolate truffles 4€/pax

VAT included

## desserts

	<b>p.</b>
cheese ice cream with season fruit and oporto wine	11
chocolate cake with cookies ice cream	15
apple cake with mantecado ice cream	13
cream puff pastry and caramel sauce	15
almond nougat soufflé with chocolate ice cream	13
French toast with almond nougat ice cream	13
chocolate supermousse, ice cream mantecado (f,s,s) (2 persons)	22
ice cream mantecado	9
ice cream nougat	11
date ice cream	11

## cheese selection

Tizne. Goat. Quesos Cerrón, Albacete	3
Servilleta. Goat. Quesos Cerrón, Albacete	3
Amarelo. Sheep and goat. Portugal	3
Pesebre cured. Sheep. Cuenca	3
Trocha rosemary. Goat. Alicante	3
Aydius de ferme, Goat, French Pyrenees.	3
Comté. Cow. France	3
Verdalpe dolce. Foat. Piemonte	3

## 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

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## **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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