



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

anchovy from Santoña Special Butterfly		6		
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		
anchovies in vinegar with chips		15		
pickled sardines		12		
Murcian salad		11		

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		
red snapper with mango pickle		38		
fresh salad		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		

Bouchot mussels in curry sauce		26		
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**1/2 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

red mullet from Santa Pola fish market with carrots in pickled 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

	p.
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

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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