



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
 pickled mussels with chips

5
 8
 11
 13
 13
 4,5
 18

from our friend Joselito

acorn-feed Iberian ham
 Joselito Iberian chorizo
 Joselito cured pork loin
 crystal bread (2 pc.) or bread with tomato (2 pc.)
 tasting Joselito, iberian chorizo and cured pork loin
 tasting cheeses (6 slices)

23
 10,5
 17

 2
 21
 17

swarovski

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

7
 7
 7

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

20
 24
 34
 22

Joselito sobrasada with free-range eggs and potatoes
 squid with onion
 grilled squid
 morel mushrooms filled with foie and egg
 sauteed sweetbreads and liver

26
 36

 36
 23

16 160

fried food

ham croquettes (piece)
 cod fritters (piece)
 battered and fried green garlic
 fried calamari
 fried red mullet
 fried or grilled artichoke

4
 4,5
 11,5
 16,5
 16,5
 21

tuna roe slice
 tuna bottarga slice
 white tuna slice

10
 5
 4,25

curried mussels
 boiled, grilled or sauteed with garlic white shrimp
 boiled shrimp
 boiled, grilled or sauteed with garlic red prawns
 boiled or grilled crayfish
 oyster Marennes-Oléron
 canaillas
 natural sea urchin
 sea urchin gratin with béarnaise sauce

23

 22 220
 31 310
 34 340
 31 310
 7,5
 8,5 85
 13
 14

**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.
monday:	stuffed "chipirones" (baby squid)	16,6	25
tuesday:	lentils with foie and vegetables	17,3	26
wednesday and			
thursday:	oxtail	17,3	26
friday and			
saturday:	skate stew	18	27
	oven-baked rice	15,3	23
sunday:	oven-baked rice	15,3	23
every day:			
	homemade canelloni	16	24
	meatballs with wine sauce	13	19,5

rice and fideuàs (minimum 2 person)

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 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

baked kid shouder	41
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	6
chips	5
sautéed vegetables	6
green salad	6
confit piquillo peppers	7

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

tritordeum aove artisan bread, 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

Brotons, 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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