



**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

**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
artichoke salad	24
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
morel mushrooms filled with foie and egg	36
sautéed sweetbreads and liver	23

**fried food**

ham croquettes (piece)	4
cod fritters (piece)	4,5
battered and fried green garlic	11,5
fried calamari	16,5
fried red mullet	16,5
fried or grilled artichoke	21

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

curried mussels	23
boiled, grilled or sautéed with garlic white shrimp	22
boiled shrimp	31
boiled, grilled or sautéed with garlic red prawns	34
boiled or grilled crayfish	31
oyster Marennes-Oléron	7,5
canaillas	8,5
natural sea urchin	13
sea urchin gratin with béarnaise sauce	14



allergen menu

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

VAT included

<b>homemade dishes</b>		<b>1/2 p.</b>	<b>p.</b>
<b>monday:</b>	stuffed "chipirones" (baby squid)	16,6	25
<b>tuesday:</b>	lentils with foie and vegetables	17,3	26
<b>wednesday and</b>			
<b>thursday:</b>	oxtail	17,3	26
<b>friday and</b>			
<b>saturday:</b>	skate stew	18	27
	oven-baked rice	15,3	23
<b>sunday:</b>	oven-baked rice	15,3	23
<b>every day:</b>	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 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**

	<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. Goat. Piamonte	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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### ***Moscatei 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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