

fill your table with tapas...	**1/2 p.**	**p.**
anchovy from Santoña Special Butterfly *		4,5
banderilla Gilda ' salty, green and a little spicy'		7,5
pickled nice piece *		4,3
russian salad *		9
small potatoes with paprika oil and all i oli *		8
anchovies in vinegar with chips		10
potatoes with spicy sauce		13
Picasso skewer		4
tasting cheeses (6 slices)		16,2
acorn-feed Iberian ham *	20,5	31
Vic Riera salami *	13	20
Joselito cured pork loin *	16,5	25
crystal bread (2 pc.) or bread with tomato (2 pc.)		1,5

swarovski

russian salad with anchovy		6,5
avocado and salmon		6,5
iberian ham and fried quail egg		6,5
artichoke salad		20
green salad with seasonal vegetables *		17
tomato with salted fish *		21
bluefin tuna tartare with apple and green tomato cream *		24
grilled baby cuttlefish (according to availability in fish market)*		33
grilled artichoke		20
sauteed sweetbreads and lamb liver *		17
grilled octopus with paprika		31

fried food

ham croquettes (piece)		3,5
cod fritters (piece)		3,7
battered and fried green garlic	9,5	15
fried calamari	14,5	19
fried red mullet from Santa Pola bay	14	21
fried artichoke		20
tuna roe slice *		9,5
tuna bottarga slice *		4,5
white tuna slice *		3,75

	r.	**100 gr**	**Kg**
boiled shrimp *		21	210
boiled, grilled or sauteed with garlic red prawns *		30	300
boiled or grilled langoustine *		28	280
oyster Marennes-Oléron *	7		

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

If you are celiac, please, consult our responsibles, some of the dishes can be adapted.

* suitable for celiacs.

VAT included

	1/2 p.	p.
fish dishes		
hake from San Sebartian oven roasted		33
hake from San Sebastian oven roasted		33
meat dishes		
shoulder of kid baked in the oven		34
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
Sento		6,5
rabioso		5,5
Iberian ham with quail egg		6,5
cheese		6
tuna roe		6,5
tuna bottarga		5,5
Lola (small beef sirloin sandwich)		23
Manolín (fried calamari small sandwich)		12
bluefin tuna mini burguer		15

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

desserts	**p.**
lemon pie	9
tatin cake with nougat or "mantecado" ice cream	10
cream mille-feuille and caramel sauce	10
French toast with ice cream	10
ice cream "mantecado" or cream *	9
chocolate mousse, caramel and cream ice cream	9
fresh cheese ice cream with seasonal fruits and Oporto	9
ice cream nougat *	10
rum baba with vainilla chantilly cream and grilled pineapple	10
our version of pink panther	10

cheese selection	
Amarelo. Sheep and goat. Portugal *.	2,7
Trocha romero. Goat cheese. Alicante *	2,7
Pesebre curado. Sheep cheese. Cuenca *	2,7
Gamoneu. Goat, sheep and cow cheese. Asturias *	2,7
Comté. Cow. France *	2,7
Aydius de ferme. Goat. French Pyrenees*.	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	2,5
Pennyroyal	2,5
black tea	2,5

Cafés	
Mild Coffee 100% Arabicas	2,8
Coffee Medium Firenze Blend of Arabicas and Robustas	2,8

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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

Fondillón

Brotons, Fondillón 64 y 70	9
Bocopa, Fondillón	13
Mgwines, Fondillón	13
Recóndita Armonía Fondillón	21

Oportos

Oporto Ruby type	
Quinta do Javali LVB	7
Oporto tawny type	
Quinta do Javali 10 años	9
Taylor´s 20 años	11
White Oporto with ageing	
Andresen 10 años	10

Madeiras

Malvasía, Colheita 1997	9

Moscatel de Setúbal

Alambre 20 años	11

Carcavelos

Villa Oeiras 15 años	8

Sweet wine from Alicante

Casta Diva Cosecha Miel	6

Pedro Ximénez

Pedro Ximénez VOS, Bodega Tradición	11

IVA incluido