



fill your table with tapas...

anchovy from Santoña Special Butterfly (fish)
banderilla Gilda 'salty, green and a little spicy'()
taco tuna in pickled sauce (fish)
russian salad (egg, fish, sulphites)
small potatoes with paprika oil and all i oli ()
potatoes with spicy sauce (gluten, egg, mustard, soya)
Picasso skewer (fish, milk)
anchovies in vinegar with chips (fish, sulphites)
acorn-feed Iberian ham ()
Joselito Iberian chorizo ()
Joselito cured pork loin ()
tasting cheeses(milk)
crystal bread (gluten)

swarovski russian salad with anchovy (gluten, egg, fish, sulphites)
swarovski avocado and salmon (gluten, fish)
swarovski iberian ham and fried quail egg (gluten, egg)

artichoke salad and parmesan flakes (milk)
beetroot, tomato, pistachio and ricotta salad (milk, sulphites, nuts)
tomato with salted fish (fish)
burrata with macerated tomatoes and basil pesto (gluten, fish, milk, sulphites, nuts)
bluefin tuna tartare with apple and green tomato cream (fish, sulphites, soya)
grilled artichoke slices ()
broken organic eggs with fried gambossí (gluten, egg, fish)
squid with onion (fish, sulphites, soya)
grilled squid (fish)
sauteed sweetbreads and lamb liver (sulphites)
morel mushrooms filled with foie and egg (gluten, egg, milk, sulphites)
baby cuttlefish (fish, shellfish)

fried food

ham croquettes (gluten, egg, milk)
cod fritters (gluten, egg, fish)
battered and fried green garlic (gluten)
fried calamari (gluten, fish)
fried red mullet (gluten, fish)
fried artichoke slices (gluten)

tuna roe slice (fish)
tuna bottarga slice (fish)
white tuna slice (fish)

curried mussels (fish, shellfish)
boiled, grilled or sauteed with garlic white shrimp (crustacean, sulphite)
boiled shrimp (crustacean, sulphite)
boiled, grilled or sauteed with garlic red prawns (crustacean, sulphite)
boiled or grilled langoustine (crustacean)
oyster Marennes-Oléron (shellfish)
canaillas (shellfish)
natural sea urchin (shellfish)
sea urchin gratin with béarnaise sauce (shellfish, sulphites, milk, egg)

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

homemade dishes

oxtail (sulphites, celery)

musician's pot (gluten)

tuna marmitako (fish, sulphites)

cheeks and mushroom ravioli (gluten, egg, milk, sulphites)

skate from Santa Pola stew (gluten, fish, sulphites, nuts)

oven-baked rice (sulphites)

homemade canelloni (gluten, milk, sulphites)

meatballs with wine sauce (gluten, egg, fish, milk, mustard, sulphites, soya)

fideuàs

with lobster (gluten, crustacean, fish)

with monkfish and clams (gluten, crustacean, fish, shellfish)

with red mullet from Santa Pola fish market and prawns (gluten, crustacean, fish, shellfish)

with amberjack from Denia and prawns (gluten, crustacean, fish, shellfish)

mellow rice

with red mullet from Santa Pola fish market and prawns (crustacean, fish, shellfish)

with pig's trotters (sulphites)

dry rice

with red mullet from Santa Pola fish market and prawns (crustacean, fish, shellfish)

with tuna and prawns (crustacean, fish, shellfish)

with monkfish and clams (crustacean, fish, shellfish)

a banda (crustacean, fish, shellfish)

with cod skin (crustacean, fish, shellfish, sulphites)

with lobster (crustacean, fish, shellfish)

with vegetables and pork ()

with rabbit and snails (sulphites)

black with cuttlefish (crustacean, fish, shellfish)

fish dishes

red mullet from Santa Pola fish market in souquet sauce (gluten, egg, fish, mustard, sulphites)

hake from San Sebastian beurre blanc (fish, sulphites, milk, celery)

seabass loin with cava, clams sauce and hazelnut (fish, sulphites, shellfish, nuts)

sea bass cooked under salt (fish)

meat dishes

beef sirloin with coffee of Paris sauce (gluten, fish, milk, mustard, sulphites, soya, nuts)

shoulder of kid baked in the oven (sulphites)

grilled cow chop ()

beef steak tartar (gluten, egg, fish, mustard, sulphites)

grilled sirloin steak ()

beef tripe and leg (sulphites)

pig's trotters (celery, sulphites)

garnish for meat and fish

bakery potatoes (sulphites)

chips (soya)

sautéed vegetables()

green salad ()

confit piquillo peppers (sulphites)

our sandwiches

Piripi (gluten, egg, fish, milk, sulphites, soya)
Sento (gluten, egg, fish, sulphites, soya)
rabiolo (gluten)
Iberian ham with quail egg (gluten, egg)
cheese (gluten, milk)
tuna roe (gluten, fish)
tuna bottarga (gluten, fish)
small beef sirloin sandwich (gluten)
lola (sirloin with foie)(gluten)
Manolín (fried calamari small sandwich) (gluten, egg, shellfish)
bluefin tuna mini burger (gluten, egg, fish, mustard, soya)

desserts

lemon pie (gluten, egg, milk)
tatin cake (gluten, egg, milk)
cream mille-feuille and caramel sauce (gluten, egg, milk)
French toast (gluten, egg, peanuts, nuts)
ice cream “mantecado” (egg, milk)
our version of the Pink Panther (egg, milk, nuts)
chocolate fritters and coconut-lime ice cream (gluten, egg, milk)
chocolate cake with buttercream ice cream (gluten, egg, milk)
ice cream nougat (egg, milk, nuts)
cheese ice cream with pears in port wine (milk, sulphites)

cheese selection

Tizne. Goat. Quesos Cerrón, Albacete (milk)
Servilleta. Goat. Quesos Cerrón, Albacete (milk)
Amarelo. Sheep and goat. Portugal (milk)
Pesebre cured. Sheep. Cuenca (milk)
Trocha rosemary. Goat. Alicante (milk)
Aydius de ferme, Goat, French Pyrenees. (milk)
Comté. Cow. France (milk)
Gamoneu. Goat, sheep and cow. Asturias (milk)

