



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

anchovy from Santoña Special Butterfly		6,3		
banderilla Gilda 'salty, green and a little spicy'		8,5		
russian salad		12		
small potatoes with paprika oil and all i oli		14		
potatoes with spicy sauce		14		
Picasso skewer		5		
boquerones en vinagre con chips		16		
murcian salad		12		

**from our friend Joselito**

acorn-feed Iberian ham	24	36		
Joselito Iberian chorizo	11,3	17		
Joselito cured pork loin	18	27		
crystal bread (2 pc.) or bread with tomato (2 pc.)		2,5		
tasting Joselito, iberian chorizo and cured pork loin		25		
tasting cheeses (6 slices)		18		

**swarovski**

russian salad with anchovy		7,5		
avocado and salmon		7,5		
iberian ham and fried quail egg		7,5		

beetroot, tomato, pistachio and ricotta salad		20		
cucumber and grape salad with dill oil		23		
tomato with salted fish		23		
burrata with macerated tomatoes and basil pesto		21		
bluefin tuna tartare with apple and green tomato cream		35		

Joselito sobrasada, free-range eggs and potatoes		27		
squid with onion		37		
grilled squid			17	170
sauteed sweetbreads and lamb liver		24		
morel mushrooms filled with foie and egg		40		
back-cooked anchovies		21		

**fried food**

ham croquettes (piece)		4,3		
cod fritters (piece)		4,7		
battered and fried green garlic	12,6	19		
fried calamari	17,3	26		
fried red mullet	17,3	26		

tuna roe slice		10,5		
tuna bottarga slice		5,5		
white tuna slice		4,8		

Bouchot mussels in curry sauce		27		
boiled, grilled or sauteed with garlic white shrimp			23	230
boiled shrimp			32	320
boiled, grilled or sauteed with garlic red prawns			35	350
boiled or grilled langoustine			32	320
oyster Marennes-Oléron		8		
canaillas			9	90

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

allergen menu

VAT included

<b>homemade dishes</b>	<b>1/2 r.</b>	<b>r.</b>
tuna marmitako	18	27
oven-baked rice (Friday, Saturday and Sunday)	16	24
homemade canelloni	16,6	25
meatballs with wine sauce	13,6	20,5

### **rice and fideuàs (minimum 2 persons)**

#### **fideuàs**

with lobster (on request, 24 h in advance) (500 gr, 105€)	by weight
with monkfish and clams	33
with red mullet from Santa Pola fish market and prawns	33

#### **mellow rice, carnaroli variety cultivated in the Albufera**

with red mullet from Santa Pola fish market and prawns	32
with white shrimp and seasonal mushrooms	30

#### **dry rice, bombita variety**

with white shrimp and seasonal mushrooms	30
with red mullet from Santa Pola fish market and prawns	32
with tuna and prawns	32
with monkfish and clams	32
a banda	29,5
with cod skin	22
with lobster (on request, 24 h in advance) (500 gr, 105€)	by weight
with vegetables and pork	25
with rabbit and snails	28
black with cuttlefish and artichoke	29

### **fish dishes**

red mullet from Santa Pola fish market with garlic in Palo Cortado wine	39
hake from San Sebastián with creamed peas and seafood reduction	37
seabass loin with cava, clams sauce and hazelnut	37
sea bass cooked under salt 1 kg	94
fresh fish from the fish market (broiled, griddled, Bilbao-style or fried)	144€/KG

### **meat dishes**

beef sirloin with coffee of Paris sauce	39
grilled cow chop 1 kg	98
beef steak tartar	34
grilled sirloin steak	34
beef tripe and leg	21,5

### **garnish for meat and fish**

bakery potatoes	7,5
chips	6,5
sautéed vegetables	7,5
green salad	8
confit piquillo peppers	9,5

### **our sandwiches**

Piripi	8,5	tuna roe	10
Sento	8,5	tuna bottarga	8
rabioso	7,5	small beef sirloin sandwich	25
Iberian ham with quail egg	9,5	lola (sirloin with foie)	27
cheese	8,5	Manolín (fried calamari small sandwich)	13,5

**desserts****p.**

lemon pie	13
tatin cake with nougat or "mantecado" ice cream	13
cream mille-feuille and caramel sauce	15
french toast with ice cream	13
ice cream "mantecado" or cream	9
our pink panther	12
chocolate fritters and coconut-lime ice cream	13
chocolate cake with buttercream ice cream (t,f,s,s)	15
ice cream nougat	11
cheese ice cream with pears in port wine	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. 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	2,5
Pennyroyal	2,5
black tea	2,5

**Cafés**

Mild Coffee 100% Arabicas	2,8
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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	15
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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