



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		
boquerones en vinagre con chips		15		
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		
avocado and salmon		7		
iberian ham and fried quail egg		7		
beetroot, tomato, pistachio and ricotta salad		19		
fresh salad		22		
tomato with salted fish		22		
burrata with macerated tomatoes and basil pesto		20		
bluefin tuna tartare with apple and green tomato cream		34		
Joselito sobrasada, free-range eggs and potatoes		26		
squid with onion		36		
grilled squid			16	160
sauteed sweetbreads and lamb liver		23		
morel mushrooms filled with foie and egg		40		
back-cooked anchovies		20		
fried food				
ham croquettes (piece)		4		
cod fritters (piece)		4,5		
battered and fried green garlic	11,5	18		
fried calamari	16,5	25		
fried red mullet	16,5	25		
tuna roe slice		10		
tuna bottarga slice		5		
white tuna slice		4,25		
curried mussels		23		
boiled, grilled or sauteed with garlic white shrimp			22	220
boiled shrimp			32	310
boiled, grilled or sauteed with garlic red prawns			34	340
boiled or grilled langoustine			34	340
oyster Marennes-Oléron		7,5		
canaillas			8,5	85

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



allergen menu

VAT included

homemade dishes	l/2 r.	r.
marmitako	18	27
oven-baked rice (Friday, Saturday and Sunday)	15,3	23
homemade canelloni	16	24
meatballs with wine sauce	13	19,5
braised trotters with morels and pine nuts		26

rice and fideuàs (minimum 2 persons)

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

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 garlic in Palo Cortado wine		38
hake from San Sebastián with creamed peas and seafood reduction		36
seabass loin with cava, clams sauce and hazelnut		36
sea bass cooked under salt 1 kg		92
fresh fish from the fish market (broiled, griddled, Bilbao-style or fried)		142€/KG

meat dishes

beef sirloin with coffee of Paris sauce		38
grilled cow chop 1 kg		96
beef steak tartar		33
grilled sirloin steak		33
beef tripe and leg		20,5

garnish for meat and fish

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

our sandwiches

Piripi	8	tuna roe	9,5
Sento	8	tuna bottarga	7,5
rabioso	8	small beef sirloin sandwich	24
Iberian ham with quail egg	9	lola (sirloin with foie)	26
cheese	8	Manolín (fried calamari small sandwich)	13

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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