



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
taco tuna in pickled sauce	11
russian salad	11
small potatoes with paprika oil and all i oli	13
potatoes with spicy sauce	13
Picasso skewer	4,5

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
seasonal fruits and vegetables with pecorino cheese	24
artichoke salad	24
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	
sauteed sweetbreads and lamb liver	23
morel mushrooms filled with foie and egg	36
	16 160

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 sauteed with garlic white shrimp	22
boiled shrimp	32
boiled, grilled or sauteed with garlic red prawns	34
boiled or grilled langoustine	34
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

homemade dishes	tapa	1/2 r.	r.
monday: oxtail		17,3	26
tuesday: musician's pot		12	18
wednesday: tuna marmitako		18	27
thursday: cheeks and mushroom ravioli		19	
friday and			
saturday: skate from Santa Pola stew	18	27	
oven-baked rice	15,3	23	
sunday: oven-baked rice	15,3	23	
every day: homemade canelloni	16	24	
meatballs with wine sauce	13	19,5	
braised trotters with morels and pine nuts		23,5	

rice and fideuàs (minimum 2 persons)

fideuàs

with lobster (on request, 24 h in advance) (500 gr; 105€) by weight

with monkfish and clams 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 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

baked kid shoulder 41

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 13,6 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	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
nougat flan with carob chantilly cream	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
---------------------------	-----



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
------------------------	---

Fondillón

Brotons, 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
-------------------------	---

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	15
-------------------------------------	----