



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

anchovy from Santoña Special Butterfly		4,5		
banderilla Gilda ' salty, green and a little spicy'		7,5		
taco tuna in pickled sauce		10		
russian salad		9		
small potatoes with paprika oil and all i oli		12		
potatoes with spicy sauce		10		
Picasso skewer		4		
anchovies in vinegar with chips		10		
pickled mackerel in the traditional way		10		

from our friend Joselito

acorn-feed Iberian ham	22,6	34		
Joselito Iberian chorizo	10	15		
Joselito cured pork loin	16,5	25		
crystal bread (2 pc.) or bread with tomato (2 pc.)		1,5		
tasting Joselito, iberian chorizo and cured pork loin		20		
tasting cheeses (6 slices)		16,2		

swarovski

russian salad with anchovy		6,5		
avocado and salmon		6,5		
iberian ham and fried quail egg		6,5		

beetroot, tomato, pistachio and ricotta salad		18		
tomato with salted fish		21		
burrata with macerated tomatoes and basil pesto		19		
bluefin tuna tartare with apple and green tomato cream		31		

broken organic eggs with fried gambossí		25		
squid with onion		35		
grilled squid			15	150
sauteed sweetbreads and lamb liver		17		
morel mushrooms filled with foie and egg		35		
grilled anchovies		20		

fried food

ham croquettes (piece)		3,5		
cod fritters (piece)		3,7		
battered and fried green garlic	11	17		
fried calamari	16	24		
fried red mullet	16	24		

tuna roe slice		9,5		
tuna bottarga slice		4,5		
white tuna slice		3,75		

curried filières mussels		22		
boiled, grilled or sauteed with garlic white shrimp			16	160
boiled shrimp			24	240
boiled, grilled or sauteed with garlic red prawns			33	330
boiled or grilled langoustine			30	300
oyster Marennes-Oléron		7		
marinated oyster with blood orange granita		11		
canaillas			8	80

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



allergen menu

VAT included

homemade dishes		tapa	1/2 r.	r.
monday:	oxtail		17	25
tuesday:	musician's pot		11,5	17
wednesday:	tuna marmitako		17,5	26
thursday:	cheeks and mushroom ravioli			18
friday and				
saturday:	skate from Santa Pola stew		17,5	26
	oven-baked rice		13,3	20
sunday:	oven-baked rice		13,3	20
every day:	homemade canelloni	7	14	21
	meatballs with wine sauce		12	18,5

rice and fideuàs (minimum 2 persons)

fideuàs

with lobster (on request, 24 h in advance) by weight

with monkfish and clams 30

with red mullet from Santa Pola fish market and prawns 31

mellow rice, carnaroli variety cultivated in the Albufera

with red mullet from Santa Pola fish market and prawns 30

with pig's trotters and boletus 25

dry rice, bombita variety

with red mullet from Santa Pola fish market and prawns 30

with tuna and prawns 30

with monkfish and clams 30

a banda 27,5

with cod skin 20

with lobster (on request, 24 h in advance) by weight

with vegetables and pork 20

with rabbit and snails 26

black with cuttlefish 26

fish dishes

red mullet from Santa Pola fish market with garlic in Palo Cortado wine 37

hake from San Sebastian with beurre blanc 35

seabass loin with cava, clams sauce and hazelnut 35

sea bass cooked under salt 1 kg 72

fresh fish from the fish market (broiled, griddled, Bilbao-style or fried) 140€/KG

meat dishes

pork terrine in Demi glace 28

beef sirloin with coffee of Paris sauce 37

grilled cow chop 1 kg 95

beef steak tartar 32

grilled sirloin steak 32

beef tripe and leg 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	tuna roe	6,5
Sento	6,5	tuna bottarga	5,5
rabioso	5,5	small beef sirloin sandwich	23
Iberian ham with quail egg	6,5	lola (sirloin with foie)	25
cheese	6	Manolín (fried calamari small sandwich)	12

desserts**p.**

lemon pie	12
tatin cake with nougat or "mantecado" ice cream	12
cream mille-feuille and caramel sauce	14
french toast with ice cream	12
ice cream "mantecado" or cream	8
our version of the pink panther	10
chocolate fritters and coconut-lime ice cream	12
chocolate cake with buttercream ice cream (t,f,s,s)	14
ice cream nougat	10
cheese ice cream with pears in port wine	10

cheese selection

Tizne. Goat. Quesos Cerrón, Albacete	2,7
Servilleta. Goat. Quesos Cerrón, Albacete	2,7
Amarelo. Sheep and goat. Portugal	2,7
Pesebre cured. Sheep. Cuenca	2,7
Trocha rosemary. Goat. Alicante	2,7
Aydius de ferme, Goat, French Pyrenees	2,7
Comté. Cow. France	2,7
Verdalpe dolce. Foat. Piamonte	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
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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

Brotons, Fondillón 64 y 70	9
Mgwines, Fondillón	13
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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