

# STARTERS

## Fresh Garden produce

Valencian Salad (Lettuce, tomatoes, boiled egg, tuna loin, carrots, onion and olives)  

Local tomatoes, with confit tuna loin 

Esgarrat (Baked red peppers, cured codfish, garlic and air dried tuna loin)  

## Oysters (price per oyster)

Galician clams 

Galician oysters 

Frech Oysters 

Valencian oysters 

Oysters selection (one of each of the above oysters) 

## Salted Fish and Meat

Air dried acorn fed ham

5 Valencian cheeses 

Cured tuna from Almadraba (100 gr) 

Almadraba tuna roe (50 gr) 

Assortment of salted fish (Two people) 

Anchovies from the Cantabrian Sea (8 pieces) 

House pickled anchovies (price for 10)  

## Steaming Shellfish

Valencian mussel steamed 

Small clams from our coasts 

Grilled Galician razor clams (price for 6 clams) 

Rock snails 

Galician steam Cockle 

## Grilled or Boiled

Grilled octopus with 'Parmentier' potatoes  

Grilled cuttlefish 



Grilled sea cucumber 

Grilled local baby cuttlefish (price for 6) 

Small rock shrimp from Santa Pola (100 gr)  


Langoustines (100 gr)  

Red prawns from Denia (100 gr)  

Lobster (unit)  

Mediterranean Spiny Lobster (unit)  

## Crispy battered

Local Baby squids with Padron peppers  

Calamari   

Fried little fish (Red mullet, lemon sole, fresh anchovy...)  

Prawns with garlic and cayenne pepper 

'Savoury doughnut' of salt cod and pine nuts (6 unid.)    

Croquette of Iberico air dried ham and parmesan (6 unid.)  

Crispy deep-fried sea anemone

# PAELLAS COOKED OVER WOOD FIRE

Price per person, minimum for 2 people.



## Fish stock (with monkfish, squids, and cuttlefish)

Black rice    
(with squid ink)

Seafood Paella    
(with prawns and Langoustines)




“Senyoret” Paella    
(with peeled prawns)




Deep red Cardinal Prawns Paella  

Mediterranean Spiny Lobster Paella  

Mediterranean Lobster Paella  

Traditional Fideua     
(paella of thin noodle, with prawns and Langoustines)

Thin noodle fideua     
(with peeled prawns)

Black Fideua     
(With little squids and ink)

## Booked in advance only

Paella Valenciana (With chicken, rabbit, duck, snails and vegetables)

Vegetables Paella

## ‘BROTHY RICE’

Price per person, minimum for 2 people.



Seafood brothy rice  

Spiny Lobster brothy rice  

Lobster brothy rice  

Roast duck seasonal mushrooms, artichoke, and duck liver.

## MEAT



Grilled Veal Sirloin Steak

Grilled Lamb chops

## FISH



Fish of the day ( Ask to the waiter)

Grilled Sole 

Grilled Monkfish 

Stewed Monkfish in garlic and paprika sauce 

## Bread and appetizer

### Gluten free bread

Allergens:



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



MILK



NUTS



CELERY



MUSTARD



SESAME SEDES



SULFUR AND PHOSPHATE



LUPINES



MOLLUSCS