

COLD TAPAS

1. Ajoarriero: plate made with cod, oil, garlic and smashed potatoes (4, 1)	10 €
2. Ensaladilla rusa: potato salad with tuna, egg, carrot, and mayonnise (1, 3)	9 €
3. Crab salad with mayonaise, egg, corn (2, 3, 4, 8, 13)	11 €
4. Titaina: plate made with fried tomato, peppers, tuna and pine nuts (1, 3, 4)	12 €
5. Anchovies in vinegar served on a tomato tartar with capers (4, 13)	10 €
6. Esgarraet: classic valencian plate with roasted red pepper (1, 4)	12 €
7. Gildas: anchovy, olive and pickled pepper skewers (unit)(4, 13)	3 €
8. Cuttlefish with mayonnaise (3, 5)	12 €
9. "Ibérico" acorn-fed ham	23 €
10. "Ibérico" cured meats board	14 €
11. Tuna tartare with avocado (4, 8, 10, 12)	18 €

WARM TAPAS

12. Eggs with scrambled prawns with garlic (2, 3, 13)	12 €
13. Bravas: Chips with garlic sauce (alioli) and spicy ketchup (3)	9 €
14. Fried eggs with "Ibérico" ham with chips (3, 13)	15 €
15. Fried eggs with "Ibérico" chorizo crumbs with chips (3, 13)	14 €
16. Chistorra: fried chorizo sausage with cider (13)	9 €
17. Cod croquettes (per unit) (1, 3, 4, 11, 14)	2,80 €
18. "Ibérico" ham croquettes (per unit) (1, 3, 11)	3 €
19. Stew croquettes beef (per unit) (1, 3, 11)	2,80 €
20. Duck cannelloni (4 units) (1, 3, 11, 13)	13 €
21. Grilled artichokes (2 units.)	10 €
22. Grilled baby squid (1, 5, 14)	14 €
23. Coulant pulpo: grilled octopus, sliced and served on a mashed potato base with egg yolk (3, 5, 11)	13 €
24. Clóchina: boiled mediterranean mussel from Valencia (available seasonally) (5)	12 €
25. Vegetable timbale (11)	12 €

SALADS

26. Burrata salad with tomato and olive tapenade	15 €
27. Valencian tomato (4, 10, 11) with mackerel fillets and pickles	18 €
28. Caesar salad (1, 3, 4, 11, 13)	12 €
29. Vegan poke bowl	15 €

FROM THE GRILL

30. Secreto Ibérico: Cut of meat from the shoulder of the "Ibérico" pig	18 €
31. Pluma Ibérica: A lean, tender cut from the end of the loin	20 €
32. Lagarto Ibérico: Long, thin strip of meat from between the ribs and loin, very juicy when grilled	16 €
33. Sliced Iberian pork tenderloin: Lean and very tender cut, sliced after cooking	20 €
34. Beef sirloin: Lean, tender cut with a mild flavour	24 €
35. Beef entrecôte: Ribeye steak and juicy	19 €
36. Milk-fed lamb chops: tender chops from young lamb, very mild and juicy flavor (11)	18 €
37. Roast lamb on a base of pumpkin: slow-roasted lamb served on a creamy pumpkin base (1, 6, 7, 10, 11, 13)	19 €
38. Grilled chicken skewer glazed with teriyaki sauce (10, 12, 13)	12 €
39. Chicken strips with fries (1, 3, 6, 8, 10, 11)	10 €

FOR SEA LOVERS

40. Grilled fresh tuna (4)	18 €
41. Grilled beach cuttlefish (5)	16 €
42. Confit cod with Roquefort sauce (4, 11)	18 €
43. Grilled beach squid (4)	19 €

FIGHT FOR THE "SOCARRAT"

44. Valencian paella with chicken and rabbit	16 €
45. Seafood paella (2, 4, 13)	20 €
46. "Arroz Senyoret" peeled seafood paella (2, 4, 13)	18 €
47. "Ibérico" pork paella with spring garlic and mushrooms	18 €

• Minimum 2 people • Rice dished available as dry or soupy style

TO INDULGE WITHOUT GUILT

48. Torrija: Homemade French toast with ice cream *	7 €
49. Apple crumble with belgian cookie ice cream *	7 €
50. Chocolate coulant with ice cream *	6 €
51. Prepared orange *	5 €
52. Cheesecake with red berries *	7 €
53. Truffles (4 pcs.) *	6 €
54. Chocolate mousse *	6 €
55. Ice cream scoop (1 unit) (various flavours) *	3 €

WATER AND SODAS

Mineral water (50 cl)	2,50 €
Sparkling water	2,50 €
Coca-Cola (Original, Zero, Zero Sugar, Light)	2,50 €
Fanta (orange, lemon)	2,50 €
Sprite, tonic water	2,50 €
Aquarius (orange, lemon)	2,50 €
Fuze Tea lemon	2,50 €
Ladrón de Manzanas cider	2,50 €
Juice (various flavours)	2,50 €

BEERS

Small beer (draft): 6.8 fl oz	2 €
Double / shandy: 16.9 fl oz	2,80 €
Small bottle: 11.2 fl oz	2 €
Large bottle: 16.9 fl oz	3 €
Large bottle 0.0% / gluten-free: 16.9 fl oz	3 €

*Enjoy our wide selection of beers from a variety of brands. Ask our staff

FOR AFTER DINER

Espresso coffee	1,50 €
Maquiato	1,80 €
Flat white	2 €
Coffee with liquor (carajillo)	2,50 €
Valencian "cremaet" coffee	3 €
Herbal teas	1,50 €
Small glass of milk liquor	3,50 €
Shot	3 €
Premium spirit	10 €
Classic mixed drink	8 €
Premium mixed drink	10 €

SMALL BITES

Roasted bread with tomato and aioli (1, 3)	3 €
Classic bread (1)	2 €
Fried Marcona almonds (7)	3 €
Salted fried peanuts (7, 9)	1,50 €
Olives	2 €

*Prices with VAT included

Allergens: Gluten (1), Crustaceans (2), Eggs (3), Fish (4), Molluscs (5), Celery (6), Nuts (7), Mustard (8), Peanuts (9), Soy (10), Dairy (11), Sesame (12), Sulphites (13), Lupins (14).