

APPETIZERS



Rustic bread.
1,95 €

Three homemade sauces: alioli,
sobrasada cream and black olive
tapenade.
3,5 €

Gilda (unit.).
3,5 €

Oyster Gillardeau N°2 (unit.).
6,5 €

Puff pastry toast with smoked butter
butter and Cantabrian anchovies.
6,5 €

Glass bread toast with anchovy and salad
(unit).
6 €


Glass bread toast with anchovy and tomato
(unit).
6 €


Puff pastry toast with avocado pesto,
parmesan and smoked sardine.
7,5 €

COLD STARTERS




 Homemade hummus with smoked
aubergine, raisins and basil oil.
8 €


 Russian salad with mussel mayonnaise,
orange and olives.
10,5 €

 Pink tomato salad with extra virgin olive
oil, burrata flakes, piparra and pickled
onion.
16,5 €

Fresh burrata with aurugula, cherry
tomatoes, basil oil and pizzeta bread.
16,95 €

 Red tuna tartar with avocado, mango,
sliced almond and our vinaigrette.
24,5 €


Shrimp carpaccio with shrimp head
mayonnaise.
23 €


 Our semi-cured red tuna loin.
23,5 €

Prawn Ceviche, with mango, red onion
and coriander, marinated in our tomato
and citrus vinaigrette; with crispy plantain
chips.
12,5 €


HOT STARTERS



 Our artichoke flower with egg and
parmesan (unit.).
7,5 €

 Grilled avocado with prawns, basil and
our bandida sauce. Served with pizzeta
bread.
12,5 €

 Vegetables tempura with bandida
sauce.
8,5 €

 Bravas bandidas.
9 €

Fritters of larded meat with our bandida
mayonnaise (4 units).
7,5 €

Battered squid.

10,5 €

grilled tellinas with green coriander sauce.

18 €

Creamy Iberian ham croquettes (4 pcs.)

7,95 €

Battered prawn popcorn with our kimchi and lime mayonnaise.

9 €

Grilled octopus with mashed potatoes and caramelized onion.

26,95 €



Fried anchovies with parsley emulsion (4 units).

7,5 €



Kentucky battered chicken fingers with our kimchi mayonnaise.

9 €

SEAFOOD



Fresh blue national lobster with potatoes and fried-range egg.

14 €/100g

Fresh blue lobster national grilled with lime butter.

12 €/100g

Crayfish from our fish market. You can choose boiled, griddled or chargrilled.

13 €/100g

RICE



Duck thigh rice or fideuá with boletus and foie-gras.

22,5 €

Valencian chicken and rabbit paella.

19 €

Mixed paella.

23,5 €

Crayfish rice or fideuá with artichokes and lemon vinaigrette.

33 €

Señoret rice or fideuá*.

23,5 €

Black rice with squid, prawns and alioli.

23,5 €

Octopus rice with artichokes and broccoli.

28,5 €



Mellow rice with fresh blue national lobster rice cooked in paella.

42 €

Fideuá with fresh tuna, fried egg and tempura shrimp.

29,95 €

Sausage, tomato and potato rice made in paella (arròs al forn in paella).

21 €

Larged red prawn and chicken paella.

32 €



Paella with freshly grown vegetables.

17,5 €

Price per person / Minimum two people.

All our dishes can be prepared with your choice of: dry rice, wet, or fideuá.

** Prawns and crayfish heads are cooked with all the paella ingredients to get the most intense juice possible.*

PIZZETAS AND PASTA



- Margarita pizzeta with basil.
14 €
- Foie-gras and caramelised onion pizzetta.
15 €
- Tuna tartar pizzeta with our special sauce.
22 €
- Iberian ham and arugula pizzeta.
16 €
- Gnocchi frutto di mare with squid, mussels, shrimps, cherry tomatoes and our homemade seafood sauce.
17,95 €

BURGERS



- Black Angus beef tenderloin burger seasoned with foie gras and truffle, parmesan cheese, mushrooms, caramelized onions and creamy foie gras. Served with french fries.
19 €
- American double cheeseburger with cheddar cheese, pickles and American sauce. Served with french fries.
17,5 €
- Vegetarian burger with smoked aubergine, hummus, parmesan cheese, tomato and basil. Served with french fries.
17,5 €

MEATS



- Grilled Galician beef cutlet matured 60 days (1 kg aprox. - recommended for two people) with a side of french fries.
80 €/kg
- Grilled sirloin steak of 320g matured for 45 days with a side of french fries.
31 €

FISHES



- Turbot à la meunière (1 kg - recommended for two people) with a side of baked potatoes.
75 €
- Grilled sea bass with vinaigrette (1 kg - recommended for two people) with a side of roasted potatoes.
69 €
- Grilled sea bream fillet accompanied by fresh lettuce and pink tomato.
26 €
- Grilled salmon with mashed potatoes.
24 €

SIDE DISH



French fries.
4,95 €

Wood oven roasted potatoes with
herb butter.
4,95 €

Mashed potatoes.
4,95 €

Fresh lettuce with a pink tomato.
4,95 €

KIDS MENU



Mini margarita pizzeta.
10 €

Bolognese lasagna.
9 €

Nuggets with french fries.
9 €

DESSERTS



Torrija with horchata and meringued milk
ice cream with cinnamon.
9,5 €

Tangerine cheesecake.
8,5 €

Jijona nougat ice cream with caramelized
puff pastry sheets.
6 €

Wood-fired waffle with chocolate, vanilla
ice cream and almond slices.
8 €

Chocolate creamy.
8,5 €

Lemon sorbet.
5,5 €

Lemon sorbet with cava or vodka.
8 €

Assorted fruit.
7 €

According to the Spanish Food Safety Agency, all fishery products served raw have been previously frozen at a temperature of -20°C or below for a minimum period of 24 hours.