

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 €

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 octopus with mashed potatoes and caramelized onion.
26,95 €

Creamy Iberian ham croquettes (4 pcs.)
7,95 €

Battered prawn popcorn with our kimchi
and lime mayonnaise.
9 €

 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 €

 White pizzeta with mozzarella, labneh cheese and honey.
14,5 €

Calamarata 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.