



TO BEGIN WITH

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| Cuttlefish with mayonnaise | 7 |
| Cantabrian anchovy loin with extra virgin olive oil | 2,20 / u |
| Iberian acorn-fed ham cut to knife | 10 / 50g 20 / 100g |
| Freshly caught squid grilled on charcoal with onion confit | 12 |
| Sepionet - baby squid grilled on charcoal | 13 |
| Fried squid in Andalusian style | 12 |
| Tellinas (Mediterranean mollusk) grilled on charcoal | 11 |
| Octopus grilled on charcoal with paprika oil and Ratte potatoes | 15 |
| Kokotxas (hake cheeks) grilled on charcoal | 15 |
| Iberian ham croquettes | 2 / u |
| Lobster croquettes | 2 / u |
| Sirloin steak with black truffle and Parmesan Canneloni | 4 |

FROM THE VEGETABLE GARDEN

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| Ensaladilla rusa (Olivier salad) with ventresca de bonito (tuna) loin | 8 |
| Valencian tomatoes "chopped and seasoned" with white tuna belly | 12 |
| Valencian tomatoes with Burrata (Italian mozzarella), pesto, anchovies and capers | 13 |
| Grilled vegetables | 11 |
| Valencian salad with carrots, spring onion, cucumber, tomatoes, corn, hard-boiled egg and olives | 9 |

MOLLETES

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| Steak tartar | 5 |
| Sirloin steak with foie | 5 |
| Oxtail | 3,5 |
| Fried squid in Andalusian style with mayonnaise | 3,5 |

SEA FOOD

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|---|-----------|
| Norwegian lobster grilled on charcoal | 9 / 100g |
| Striped shrimp, cooked or grilled on charcoal | 16 / 100g |
| Oyster Pleiade-Piguet, Claires special Marennes Oleron No. 1 | 4 / u |
| Lobster grilled on charcoal | 40 / 500g |

TARTARS "KNIFE-CUT"

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| Wild halibut | 14 |
| Bluefin tuna tartar de almadraba (old Mediterranean technique for catching bluefin tuna) | 16 |
| Sirloin steak, "steak tartar" | 18 |
| Tuna toro Sashimi | 19 |



RICES

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|---|----|
| Valencian Paella with chicken, rabbit, duck, vegetables and escargots (cooked snails) | 16 |
| Arroz del senyoret with shrimp, lobster and prawns | 17 |
| Paella marinera (Seafaring paella) with shrimp, lobster and prawns | 17 |
| Arroz a banda . Rice with fish, cuttlefish and little prawns | 15 |
| Rice with lobster (served in paella or in saucepan) | 23 |
| Rice with red prawns (served in paella or in saucepan) | 20 |
| Paella morena (tanned paella) with cuttlefish and vegetables | 15 |
| Paella with fresh seasonal vegetables | 14 |
| Paella with ribs with fresh seasonal vegetables | 15 |
| Paella with wild turbot and side stripe prawns and spring garlic | 20 |
| Paella with wild halibut and side stripe prawns | 19 |
| Arroz meloso (creamy, melow rice) with lobster | 23 |
| Arroz meloso de la "iaia" (creamy, melow rice) with chicken, rabbit, duck, vegetables and escargots | 16 |
| Arroz al horno . Valencian oven toasted rice | 15 |
| Arroz meloso de carranc (creamy, melow rice) with brown crab (Atlantic crustacean) and lobster | 17 |
| Paella de la albufera , with duck, eel and escargots (snails) | 15 |

FIDEUÀ (VALENCIAN FINE NOODLES)

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| Fideuà del senyoret with shrimp, lobster and prawns | 17 |
| Fideuà marinera (Seafaring fideua) with shrimp, lobster red prawn and clams | 17 |
| Fideuà with lobster and vegetables | 23 |
| Fideuà with cod , onion and cauliflower | 14 |

FRESH FISH GRILLED ON CHARCOAL

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| Wild sea bass | 23 |
| Tuna loin of Almadraba (old Mediterranean technique for catching bluefin tuna) | 21 |
| Wild sole | 21 |
| Wild turbot | 22 |

MEAT GRILLED ON CHARCOAL

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|--|---------|
| Cow chob | 45 / kg |
| Beef tenderloin | 20 |
| Sirloin steak with mashed potatoes and truffle | 21 |