

Enjoy



Starters

MUSHROOMS WITH TRUFFLE OIL
Champiñones de la cueva con aceite de trufa
12.50 €

CROQUETTES OF IBERICO HAM (4 PORTIONS)
Cuarteto de croquetas ibéricas con verduritas en su jugo
9.50 €   

COD FRITTERS(3 PORTIONS)
Triángulo de buñuelos de bacalao al Romescu
12.50 €  

GRILLED LEEK WITH HOLLANDAISE SAUCE
Puerros braseados
14.50€    

FOIE GRAS WITH MERMELADE AND SEA SALT
Terrina de foie con mermelada de violeta
18.50 € 

SCRAMBLED EGGS WITH VEGETABLES
Revuelto de verduras de la huerta valenciana
14.50 €  

ASSORTED SALTED FISH (PER PERSON)
Surtido de Salazones (por persona)
9.50 €   

ASSORTED CHEESE WITH NUTS (FOR 4)
Trenkadis de queso con frutos secos
18.50 €   

JABUGO HAM
Mejor Jabugo
24.75 €

MEDITERRANEAN SALAD (LARGE OR SMALL)
18.50 €/ 12.50 € 

RED PEPPER SALAD WITH TUNA AND COD
Ensalada de pimientos asados y bacalao
18.50€ 

SALAD WITH FOIE AND PARMESAN CHEESE
Ensalada de Foie con parmesano
16.00 €   

BREAD WITH TOMATO AND GARLIC SAUCE (PER PERSON)
Pan con tomate y ajoaceite
2.40 €  

* CONSULT GLUTEN-FREE OPTIONS

THE PRICES OF THIS MENU INCLUDE VAT.

Fish of our Seas

SALMON WITH HOLLANDAISE SAUCE

Salmón del chef

22.75 €   

GRILLED SQUID

Sepionet a la plancha

19.75 €   

COD BY OUR CHEF

Bacalao con inspiración

23.50 € 

TURBOT WITH LEMON

Rodaballo al limón

24.75 € 

SEABASS BAKED IN SEA SALT

Lubina a la sal

(MARKET PRICE) 

Meats

LAMB CUTLETS

Chuletitas de Cordero con su Guarnición

22.75 € 

ROASTED LAMB

Corderito Lechal Asado

24.50 € 

ENTRECOTE

Entrecot de Buey

24.75 € 

DUCK CONFIT

Confit de Pato

24.50 €

BEEF SIRLOIN

Solomillo

27.50 € 

T-BONE STEAK

Chuletón de ternera gallega

100g/7.5€ 

LAMB RACK WITH SPECIAL RICE
AND NUTS (FOR 5, UNDER REQUEST)

Carré de cordero acompañado con arroz

135€   

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Rice dishes from the Serra d'Espadà

(ALL SERVED IN PAELLA - PRE-ORDER - MINIMUM FOR 2. PRICE PER PERSON)

SENYORET (FISH, PRAWNS AND CUTTLEFISH CUT IN SMALL PIECES)

Arroz Senyoret

17.50 €   

VEGETARIAN PAELLA

Arroz de Verduras

17.50 €

BLACK INK (BABY SQUID, SPRING GARLIC AND ARTICHOKES)

Arroz Negro de Chipirones, Ajos Tiernos y Alcachofas

18.50 €   

VALENCIANA (CHICKEN, RABBIT AND VEGETABLES)

Paella Valenciana

18.50 €

DUCK AND ARTICHOKE PAELLA

Arroz de pato y alcachofas

18.50 €

PAELLA WITH SCALLOPS

Arroz de Zamburiñas

19.75 €   

SEAFOOD PAELLA

Arroz de Mariscos

22.75 €   

SEAFOOD FIDEUA (THIN PASTA)

Fideuá de Mariscos

22.75 €    

PAELLA WITH LOBSTER

Arroz de Bogavante

24.95 €   

PAELLA WITH SCARLET SHRIMPS

Arroz de Carabinero

26.50 €   

Dessert

CHOCOLATE CAKE

Tarta de Chocolate

6.95 €    

CHEESECAKE

Dulce de Queso

6.95 €   

TIRAMISU

Tiramisú

6.95 €    

HOMEMADE NOUGAT ICE CREAM

Turrón Helado Artesano

7.50 €    

ASSORTEMENT OF SEASONAL FRUIT (PER PERSON. MINIMUM 2)

Selección de Frutas

6.95 €

YOGURT CREAM WITH WILD BERRIES AND RASPBERRY ICE CREAM

Yogur con frutos silvestres y helado de frambuesa

7.50 €  

TROPICAL DESSERT WITH COCONUT ICE CREAM

Postre tropical al helado de coco

7.50 €  

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