

STARTERS

From the sea

Breaded and fried baby squid	12,00 €
<i>1/2 portion</i>	8,00 €
Octopus and king prawns with paprika from the Vera region	18,00 €
Anchovies from Santoña served with thin crunchy bread and liquified fresh tomato	18,00 €
<i>1/2 portion</i>	10,50 €
Smoked sardines on top of diced tomato, black olives and strips of Idiazabal cheese	13,00 €
Grilled cuttlefish	16,00 €
<i>1/2 portion</i>	9,00 €
Grilled scarlet shrimp (100 g)	12,00 €

From the earth

Acorn-fed Iberian ham from Guijuelo	23,00 €
Breaded mushrooms with two types of sauces	12,00 €
<i>1/2 portion</i>	7,00 €
Fried cheese duo with caramelized onion	13,50 €
<i>1/2 portion</i>	8,50 €
Seasonal grilled vegetables	12,90 €
<i>1/2 portion</i>	8,00 €
Croquette trilogy: mussels, Iberian ham, boletus	13,00 €
<i>1/2 portion</i>	7,50 €
Artesian foie gras with rose petal marmalade served with bread baked with spices	17,50 €

From the garden

Cordoba-style salmorejo (garlic tomato soup) with sliced egg and Iberian ham	7,90 €
Tomato with albacore tuna belly and spring onion vinaigrette	12,00 €
Mixed salad with lettuces, white asparagus, onion, egg, tomato, green olives and tuna	9,50 €
Fresh spinach salad with cured duck meat, sliced mushrooms and sun-dried tomatoes	12,90 €
Grilled squid salad with beans	14,00 €
Bread and appetizer	1,90 €

MAIN DISHES

Fish

Sea bass with sautéed mix of shallots, pine nuts and asparagus	22,00 €
Grilled octopus on top of mashed sweet potatoes Paprika from the Vera region, and smoked salt	21,50 €
Assortment of grilled seafood (clams, king prawns, razor clams, cuttlefish, cryfish and shrimp)	20,00 €
Salmon tartar with avocado, red onion, yucca chips and extra virgin olive oil pearls	18,00 €

Meat

Beef Tenderloin, Certified Argentine Angus Beef	24,50 €
Rib-eye steak, Certified Argentine Angus Beef	22,50 €
Baby lamb chops with peppers and fried potatoes	21,00 €
Angus Steak Tartar with thin crispy chips	22,00 €

Our paellas

Prices per portion
(minimum two
portions)

Our paellas and rice dishes are made at the moment, with a cooking time between 32 and 38 minutos. The rice grain used is "Bomba", grown in the ecological environment of the Albufera (Valencia).

Vegetable paella	15,00 €
Camper rice (chicken, rabbit, pork, leek, artichokes and green beans)	16,00 €
Valencian paella (Chicken, rabbit, green beans and lima beans)	16,00 €
Black rice with cuttlefish and squid	16,00 €
Rice with chopitos, habitas and artichokes	17,50 €
Seafood paella (squid, mussels, shrimp, prawns, clams and king prawns)	19,00 €
Señoret rice (shrimp, cuttlefish, mussels and king prawns)	17,00 €
A banda rice (sautéed seafood: scarlet shrimp, king prawns, shrimp, clams and mussels)	21,50 €

Light creamed rice

Prices per portion
(minimum two
portions)

Duck and wild mushroom rice seasoned with truffle oil	18,50 €
Octopus rice (octopus, king prawns, monkfish and boletus)	21,00 €
Scarlet shrimp and clam rice	21,00 €
Lobster rice (lobster, clams, shrimp, mussels and cuttlefish)	23,00 €

Creamy rice

Prices per portion
(minimum two
portions)

Marina Ventura rice (lobster, monkfish, shrimp, cuttlefish and touch of hot spice)	21,50 €
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SWEET FINALE

Cheesecake with fruits of the forest puree	6,00 €
Ice creams	5,50 €
Lemon sorbet	4,90 €
Chocolate fondant with tangerine coulí	6,00 €
Homemade pudding with seasonal fruit sauce	6,00 €
Caramelized apple crunch with vanilla ice cream and toffee	8,00 €

COFFEE & TEA

Coffee alone / cut / with milk / decaffeinated / American	1,80 €
Green tea / red tea / tea / chamomile / mint	1,80 €
Cappuccino / special coffee	2,50 €
Coffee with brandy	3,50 €

LIQUORS

Baileys	6,00 €
Pacharán Etxeko	6,00 €
Frangelico	6,00 €
Amaretto Disaronno	6,00 €
Apple liquor	5,00 €
Peach liquor	5,00 €
Non-alcoholic liqueurs	3,00 €

Gyn

Beefeater / Tanqueray	7,00 €
Bombay Sapphire	9,00 €
Citadelle / Martin Miller's	10,00 €
Gin Mare / Hendrick's	11,00 €
Brockmans / G'Vine Floraison	12,00 €

Vodkas

Absolut	7,00 €
Grey Goose	10,00 €

Rones

Brugal / Barceló	7,00 €
Havanna 7 / Matusalem 10	9,00 €

Whiskeys

DYC	6,00 €
J&B / Ballantine's / White Label	7,00 €
Jack Daniel's	9,00 €
Johnny Walker Black	10,00 €
Cardhu 12 years	10,00 €

VAT 10% INCLUDED

[See the Wine List](#)

[Check out our menu with allergens on the website](#)