



CASA BALDO 1915

GRUPO GASTRO TRINQUET

STREET, BAR,
& GREAT FOOD



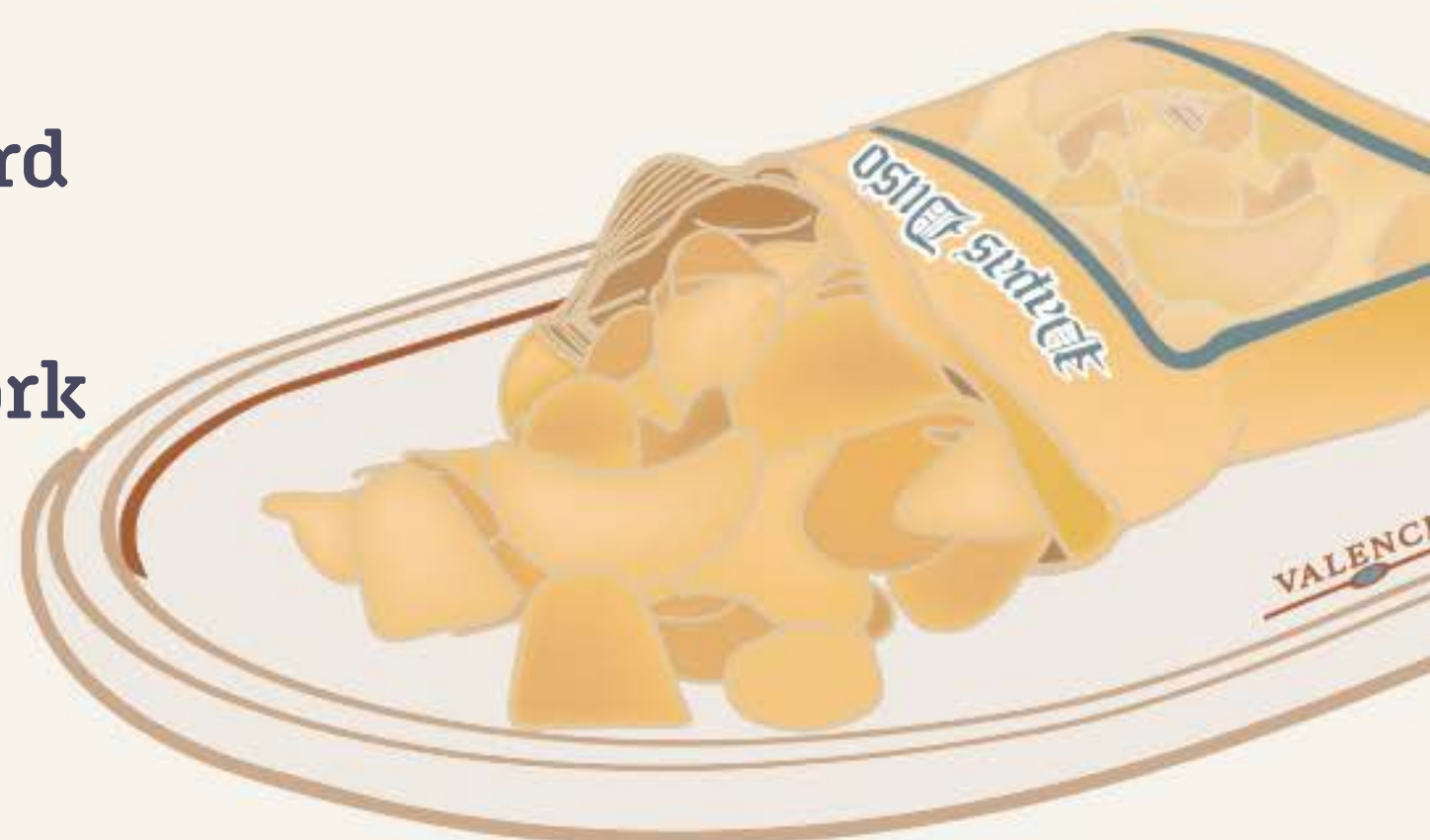
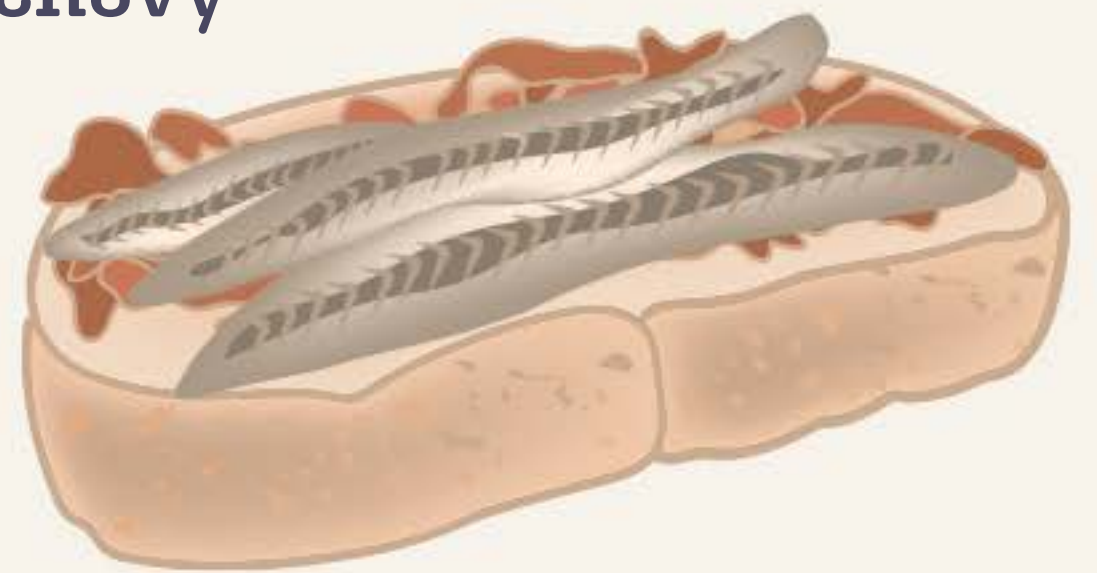
THE MENU

5% Extra fee for terrace service

- 3,30 Sourdough handmade bread.**
Please, warn waiter if you are not having it.
 GLUTEN - NUTS - OLIVE - WHITE LUPIN - SULPHITES



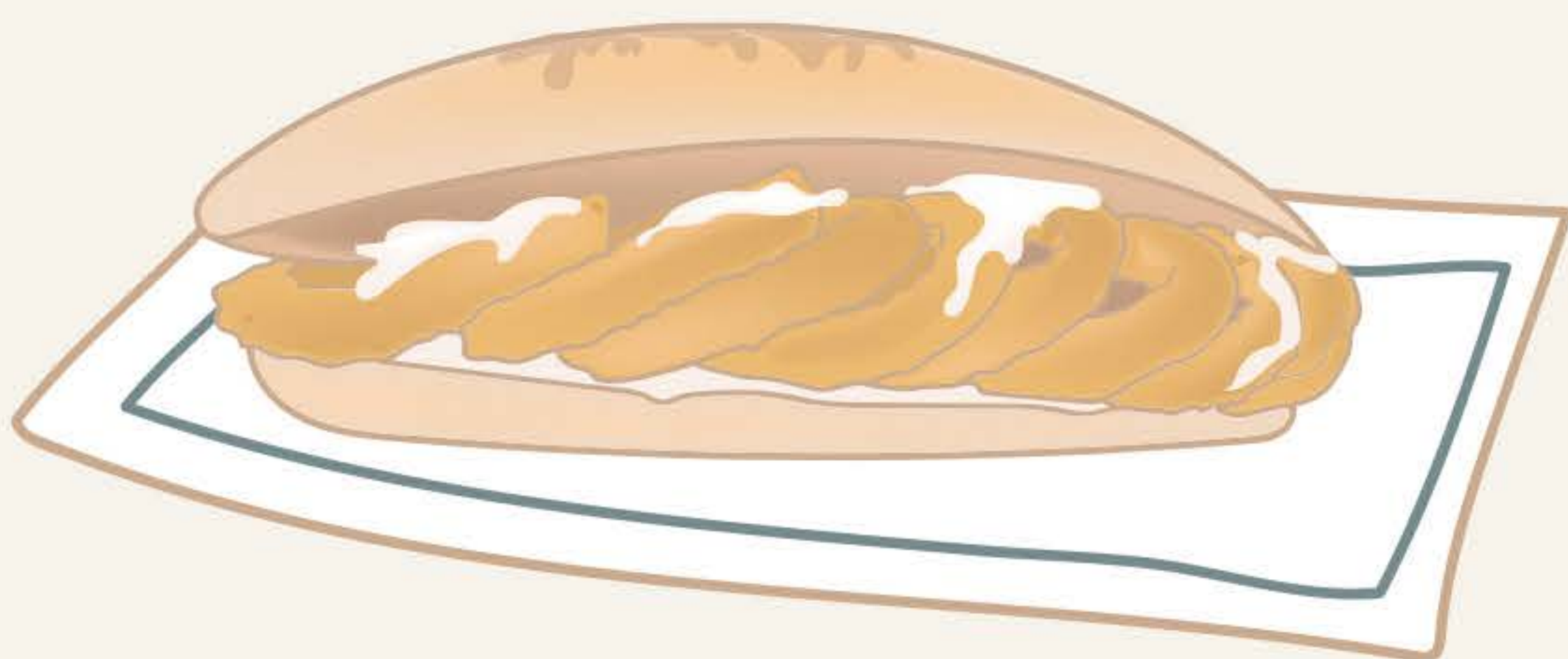
- 13,10 Canned mussels**
 MOLLUSCS - SULPHITES
- 12,70 Canned baby sardines in tomato sauce**
 FISH - SULPHITES
- 4,60 Toast with a salt-cured anchovy and a pickled anchovy with grated tomato**
 GLUTEN - FISH - SULPHITES
- 3,60 La Gilda Trinquetera**
 FISH - SULPHITES - DAIRY
- 9,20 Pickled anchovies with gordal olives**
 FISH - SULPHITES
- 4,60 Salt-cured 00 anchovy with smoked butter over a brioche bread slice**
 GLUTEN - FISH - DAIRY
- 14,50 Valencian salad with canned tomato and bonito**
(tomato, green onion, bonito, sweet green pepper, and a mix of green leaves) FISH - SULPHITES
- 14,20 Seasonal tomato salad with canned bonito fish from the Cantabrian Sea**
 FISH - SULPHITES
- 21,00 Hand-sliced Iberian cured ham**
 GLUTEN
- 16,70 Assorted cheeses board**
 DAIRY - NUTS
- 15,20 Assorted acorn-fed pork cold meats board**
 GLUTEN

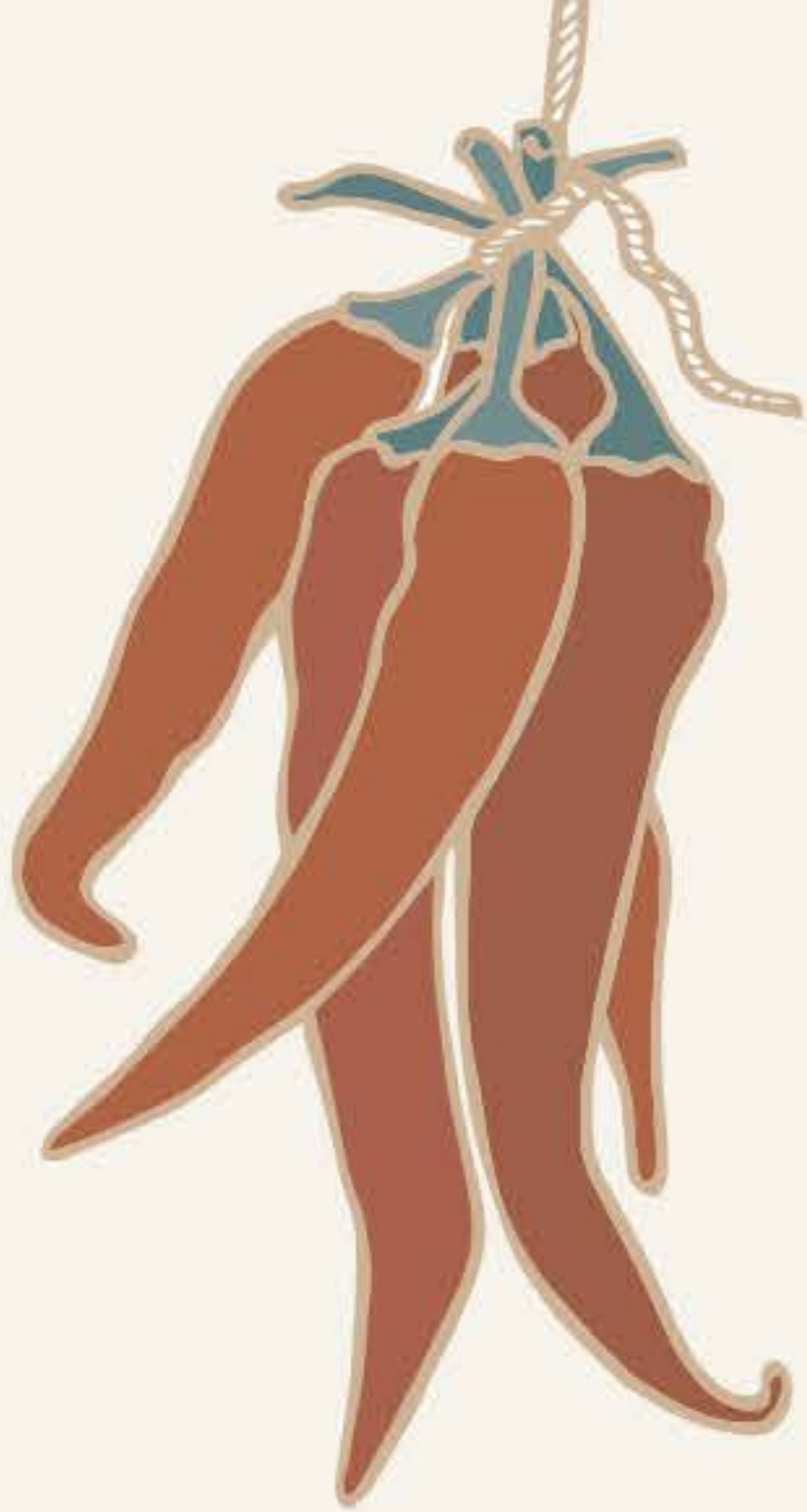




Trinquet classics

- 3,60** Handmade alioli, grated tomato with olive oil and oregano, thyme salt
EGG - SULPHITES
- 3,50** Creamy cod fritter
GLUTEN - FISH
- 3,50** Beef jerky croquette 65g
GLUTEN - DAIRY - EGG - FISH - CRUSTACEAN - SEAFOOD
- 7,50** Trinquet *bravas* according to Baldo
GLUTEN - EGG - SULPHITES
- 8,20** Sailor's titaina
FISH - EGG - NUTS - SULPHITES
- 9,90** Our smoked and salt-cured fish Spanish salad with charcoal-grilled potato
GLUTEN - FISH - DAIRY - MUSTARD - EFF - SULPHITES
- 12,70** Cuttlefish with mayonnaise, parsley emulsion, and lemon zest
FISH - DAIRY - EGG . MOLLUSCS -SEAFOOD





the *picaeta*

Baldo's tapas

11,60 Seasoned and pickled octopus salad
FISH - MOLLUSCS - MUSTARD - SULPHITES

17,00 Aged Spanish veal steak tartare
with chips and yolk sauce
GLUTEN - SOYA - EGG - FISH - MUSTARD - SESAME -
SULPHITES - NUTS

4,40 Gillardeau N2 oyster
MOLLUSCS

3,80 Grilled small scallop with mery sauce
FISH - DAIRY - SULPHITES

12,70 White prawns in garlic sauce with Iberian sobrassada
GLUTEN - SEAFOOD

17,20 Andalusian-style fried wild calamari rings with
roasted garlic mayonnaise
GLUTEN - FISH - EGG

14,60 Wild Cantabrian Sea hake tempura with tartar sauce
GLUTEN - DAIRY - FISH

13,50 Grilled cuttlefish
FISH - MOLLUSCS - SEAFOOD

13,50 The *torreznos*. 100% Iberian deep fried bacon
GLUTEN

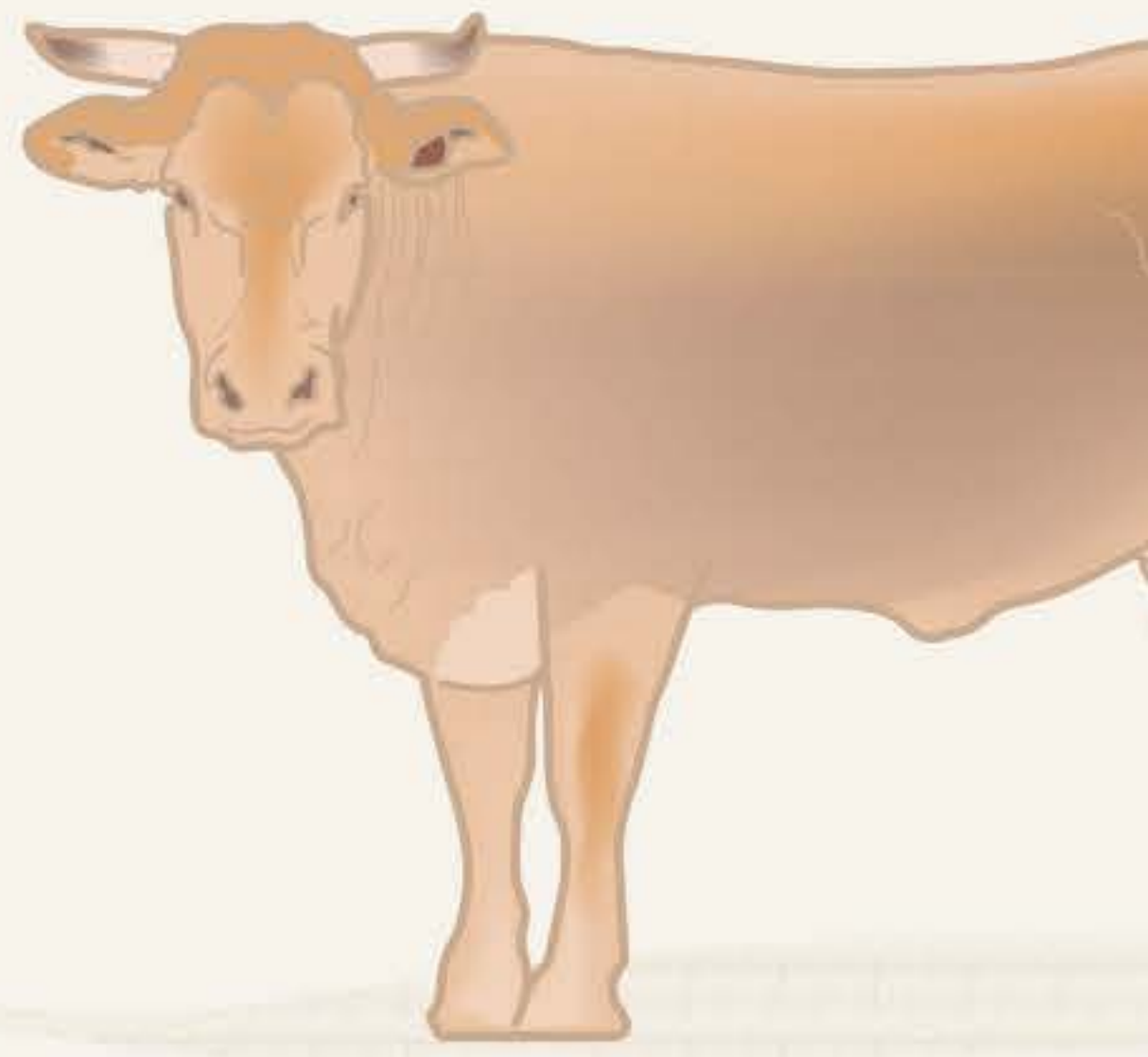
15,20 Our fried eggs with Iberian cured-ham
EGG

13,20 Our fried eggs with *chistorra*
and Padron green peppers
GLUTEN - EGG - DAIRY - SULPHITES

9,70 Sailor's titaina *pepito*
with red tuna tartare
GLUTEN - FISH - EGG -
NUTS - SULPHITES



meat



18,50 Lamb chops in garlic sauce
with potato garnish

GLUTEN - EGG

21,00 Roasted coquelet chicken with smoked herb butter
and potato confit *(minimum preparation time, 20 minutes approx.)*

GLUTEN - DAIRY - SOYA - SULPHITES

21,90 Beef fore rib with caramelized *piquillo* peppers
and homemade fries

GLUTEN - SULPHITES

fish

18,10 Sea bass with veggies stew

GLUTEN - FISH - SOYA - DAIRY

18,10 Fresh monkfish with Iberian *allipebre*
(garlic and spicy paprika sauce)

GLUTEN - FISH - CRUSTACEAN - SHULPHITES



rice

- 16,50** **Valencian paella**
- 16,70** **Oven-cooked rice (in its traditional clay casserole)**
GLUTEN - NUTS - EGG - SULPHITES
- 16,90** **Valencian *puchero* (stew) rice**
GLUTEN - NUTS - EGG - SULPHITES - CELERY
- 16,90** **Senyoret rice with with red shrimp and Norway lobster**
FISH - CRUSTACEAN - MOLLUSCS - SULPHITES
- 16,90** **Duck, boletus, and foie rice, with its smoked duck magret**
- 16,90** **Smothered in onion cod barbels and cauliflower rice**
FISH - CRUSTACEAN - MOLLUSCS - SULPHITES
- 21,00** **Lobster rice**
FISH - CRUSTACEAN - MOLLUSCS - SULPHITES

Choose between paella-style rice, creamy rice*** or fideuà** (vermicelli).*

Only one kind of rice per table.

Rices are served for 2 people at least. Price per person.

IMPORTANT

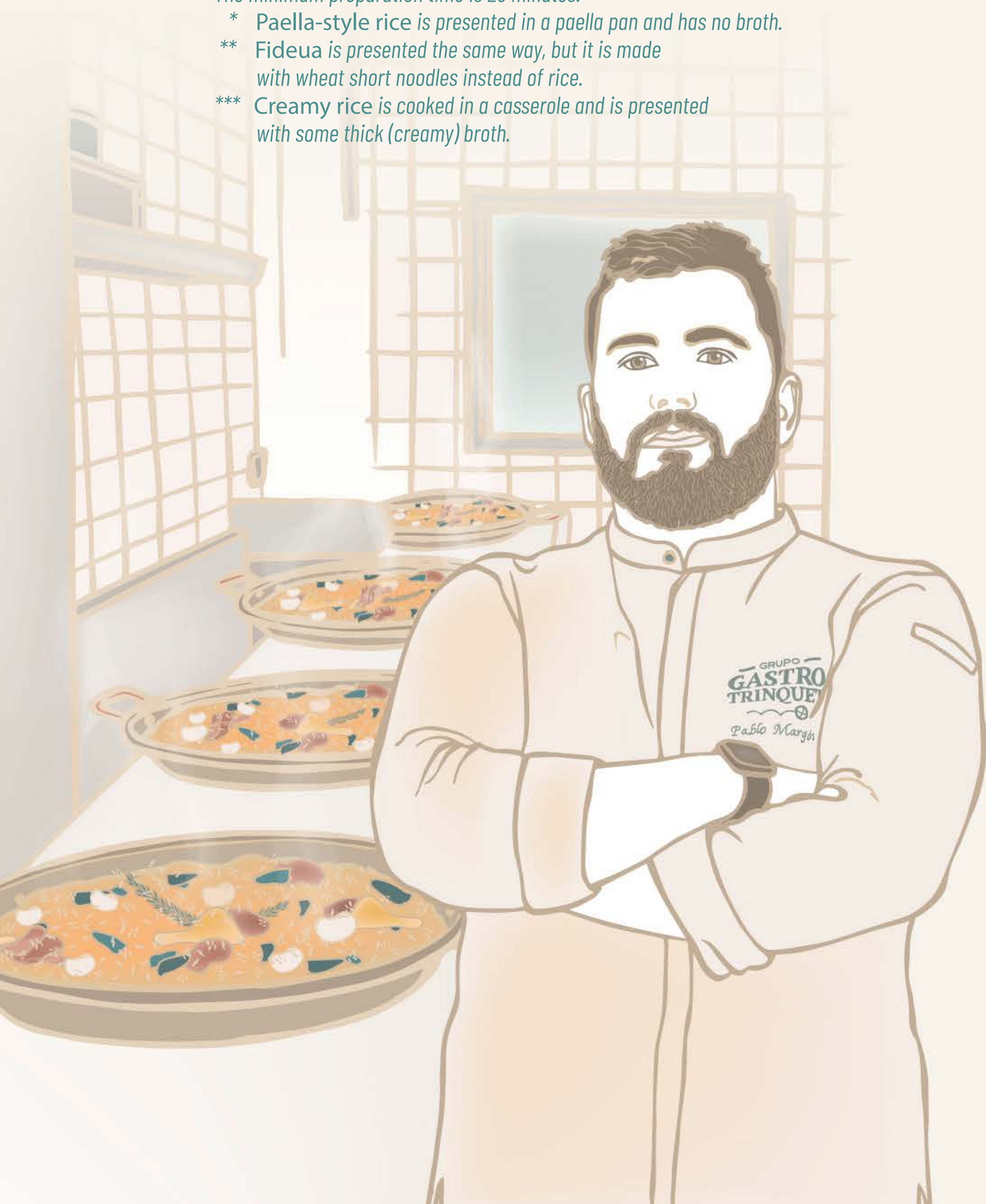
All our rices and fideuas are prepared on the spot.

The minimum preparation time is 25 minutes.

* Paella-style rice is presented in a paella pan and has no broth.

** Fideua is presented the same way, but it is made with wheat short noodles instead of rice.

*** Creamy rice is cooked in a casserole and is presented with some thick (creamy) broth.





postres

- 6,70 Fresh goat cheese cake**
GLUTEN - EGG - DAIRY
- 5,60 Our *Agua de Valencia* slush**
GLUTEN - DAIRY
- 6,60 The classical nougat ice-cream sandwich**
GLUTEN - DAIRY - EGG - NUTS
- 6,70 Chocolate, peanuts, coffee,
and bananas from the Canary Islands**
GLUTEN - DAIRY - EGG - NUTS - PEANUTS
- 6,50 Our vanilla crème caramel, whipped cream,
and toasted almonds**
GLUTEN - EGG - NUTS
- 6,30 Millefeuille with vanilla-flavoured crème
pâtissière and chocolate with hazelnuts**
GLUTEN - DAIRY - EGG - NUTS

