

## DESPERTÀ MENU

5 STARTERS + DESSERT 29,00 €/person

## OFRENA MENU

3 STARTERS + MAIN COURSE + DESSERT 33,00 €/person

Artisan sourdough bread costs €3,30. Please let us know if you do not want it.

### STARTERS

- Iberian cold meats croquette, Iberian bacon veil and roasted onion mayonnaise (unit) 1.2.3.4.5.7.11.12.14
  - Chargrilled raw cuttlefish, red curry allipebre and honeyed peanuts 2.4.8.9.12
- Smoked and salted fish Spanish potato salad with chargrilled potato and papadum 1.4.5.7.9.13.14
  - Trinquet bravas 1.5
- Our famous broken eggs with black pig sobrasada, caramelised onion and Mahón cheese 1.5.14

### MAIN COURSES

- Creamy rice with lobster and artichokes 2.3.4.12
- Creamy rice with Joselito shoulder muscle, horn of plenty mushrooms and foie
  - Baked rice in a clay casserole (TRADITIONAL RECIPE) 1.5.9
    - Chargrilled codfish with titaina 4.5.9
  - Pastrami sandwich, cecina de León and smoked cheese 1.5.7.9.12.13.14
    - Chargrilled beef fore-rib, 36-day aged,  
with charbraised piquillo peppers confit and fries (+ 5,50€/person) 1.10.13

### DESSERTS

*The three desserts are served at the centre of the table, to share.*

- Orange sponge cake with 70% chocolate cream 1.5.14
  - Fondant cheesecake 1.5.14
- Creamy chocolate and Baileys cake, with chocolate sauce 1.5.14

#### READ CAREFULLY

The price of the menu does not include bread, drinks and coffee. The menu is served to a full table.

**From 8 to 19 March**, reservations **between 2pm and 5:30pm** must choose a **set menu**.

**On 15th, 16th, 17th and 18th March, from 8 p.m. onwards**, you must choose a **set menu**.

The ordering of rice dishes is subject to the availability of fires at the time you order.  
Rice dishes minimum 2 people. Maximum 1 rice dish per table, up to 8 diners.

The company has the right to modify these menus for any reason it deems necessary.

#### ALLERGENS

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|---------------|---------------|
| 1. GLUTEN     | 8. PEANUTS    |
| 2. CRUSTACEAN | 9. NUTS       |
| 3. MOLLUSCS   | 10. SOY       |
| 4. FISH       | 11. SESAME    |
| 5. EGGS       | 12. CELERY    |
| 6. LUPIN      | 13. SULPHITES |
| 7. MUSTARD    | 14. DAIRY     |



## FALLAS MENU

ONLY AVAILABLE AT 12:30pm-2pm and 6pm-8pm



Artisan sourdough bread costs €3.30. Please let us know if you do not want it.

### COLD STARTERS

- 21,80 Iberian cured ham with Valencian tomato and toasts 1.9
- 16,90 Valencian cheeses w board with quince cheese and nuts 5.9.14
- 4,60 Anchovy with puff pastry and sheep butter (unit) 1.4.14
- 10,50 Smoked and salted fish Spanish potato salad with chargrilled potato and papadum 1.4.5.7.9.13.14
- 13,40 Cuttlefish with mayonnaise, parsley emulsion and lime zest 2.3.4.5.13.14
- 7,50 Brioche with beef sirloin steak tartare and potatoes in egg yolk sauce (unit) 1.2.5.7.13.14

### WARM STARTERS

- 3,50 Iberian cold meats croquette, Iberian bacon veil and roasted onion mayonnaise (unit) 1.2.3.4.5.7.11.12.14
- 3,50 Creamy cod fritter (unit) 1.2.4.5.9.13.14
- 8,80 Sailor's titaina 4.5.9
- 7,90 Trinquet bravas 1.5
- 13,50 Our famous broken eggs with black pig sobrossada, caramelised onion and Mahón cheese 1.5.14
- 14,60 Chargrilled raw cuttlefish, red curry allipebre, and honeyed peanuts 2.4.8.9.12
- 5,70 Fartó with black pig sobrossada and Mahón cheese (unit) 1.5.14
- 17,90 Chargrilled octopus, smoked sweet potato emulsion, olive crumbs and chips 1.2.3.4

### MAIN COURSES

- 21,80 Paella-style/creamy/fideuà rice with lobster and artichokes 1.2.3.4.12 (at least for 2 pax, 1 rice per table)
- 17,30 Paella-style/creamy/fideuà rice with with Joselito shoulder muscle, horn of plenty and foie 1 (\*)
- 17,30 Peeled seafood Paella-style/creamy/fideuà rice with red prawn and scampi 1.2.3.4.12 (at least for 2 pax, 1 rice per table)
- 17,80 Chargrilled codfish with titaina 4.5.9
- 22,50 Chargrilled beef fore-rib with charbraised piquillo peppers confit and fries (mad. 36 dias) 1.10.13
- 16,90 Pastrami sandwich, cecina de León and smoked cheese 1.5.7.9.12.13.14
- 47,00 Chargrilled veal bone-in strip steak, Padrón peppers and our fries 1  
(1kg, suggested for 2 people)

### DESSERTS

- 6,30 Orange sponge cake with 70% chocolate cream 1.5.14
- 6,70 Fondant cheesecake 1.5.14
- 6,60 Creamy chocolate and Baileys cake, with chocolate sauce 1.5.14

#### ALLERGENS

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|---------------|----------|------------|------------|---------------|
| 1. Gluten     | 4. Fish  | 7. Mustard | 10. Soy    | 13. Sulphites |
| 2. Crustacean | 5. Egg   | 8. Peanuts | 11. Sesame | 14. Dairy     |
| 3. Molluscs   | 6. Lupin | 9. Nuts    | 12. Celery |               |

The company reserves the right to cancel this menu for any reason it deems necessary.



## KID'S MENU

UNTIL 12 YEARS OLD



### STARTERS

- Set menu croquette 1.2.3.4.5.7.11.12.14
- Trinquet mini-bravas 1.5

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### MAIN COURSE TO CHOOSE

- One serving of set menu rice 2.3.4.12
- Crunchy chicken with fries 1

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### DESSERT

- Ice-cream with biscuit crumble 1.5.14

**21,00€**

#### READ CAREFULLY

Bread service and drinks are not included in the price of the menu.

The company has the right to modify this menu for any reason it deems necessary.

#### ALLERGENS

- |               |               |
|---------------|---------------|
| 1. GLUTEN     | 8. PEANUTS    |
| 2. CRUSTACEAN | 9. NUTS       |
| 3. MOLLUSCS   | 10. SOY       |
| 4. FISH       | 11. SESAME    |
| 5. EGGS       | 12. CELERY    |
| 6. LUPIN      | 13. SULPHITES |
| 7. MUSTARD    | 14. DAIRY     |