



SUGERENCIAS FUERA DE CARTA



SUMMER OFF-MENU SPECIAL DISHES

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| 6,70 | Aguacate relleno de gamba, maíz y salsa rosa (2 . 5)* | Shrimp-stuffed avocado with corn and pink cocktail sauce |
| 12,30 | Coca d'oli con cebolla caramelizada, higos, queso de cabra y foie (1 . 10 . 14)* | Olive oil flat bread with caramelised onion, figs, goat's cheese and foie-gras |
| 14,20 | Clóchinas con sofrito de tomate picante (3)* | Valencian mussels with spicy tomato sauce |

SUSHI BAR

TODAS LAS NOCHES y VIERNES y SÁBADO MEDIODÍA / Nights and Friday and Saturday for lunch

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| 4,60 | Nigiri de salmón marinado en ponzu y foie rallado (4 . 10 . 13)* | Ponzu-marinated salmon nigiri with grated foie-gras |
| 5,20 | Bao de pollo desmigado, pepinillos, cebolla encurtida y mahonesa de kimchi (1 . 5 . 10 . 13)* | Pulled chicken bao with pickles, pickled red onion, and kimchi mayo |
| 6,70 | Temaki de tartar de gamba al ajillo (2 . 10 . 13)* | Garlic prawn tartare temaki |

*ALÉRGENOS / Allergens

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|-----------------------|----------------------------|------------------------|-----------------------------|---------------------|
| 1. Gluten | 2. Crustáceos / Crustacean | 3. Moluscos / Molluscs | 4. Pescado / Fish | 5. Huevo / Egg |
| 6. Altramuces / Lupin | 7. Mostaza / Mustard | 8. Cacahuete / Peanuts | 9. Frutos de cáscara / Nuts | |
| 10. Soja / Soy | 11. Sésamo / Sesame | 12. Apio / Celery | 13. Sulfitos / Sulphites | 14. Lácteos / Dairy |

5% SUPLEMENTO POR SERVICIO EN TERRAZA // 5% Extra charge for terrace service