

GLUTEN FREE KITCHEN

LUNCH MENU 18€,

*ALL OUR CUISINE IS FROM THE MARKET, MEDITERRANEAN, HEALTHY AND GLUTEN-FREE
INCLUDES BREAD WITH FRESH TOMATO SAUCE AND A BOTTLE OF WATER BY TABLE*

2 STARTERS FOR TABLE + MAIN COURSE TO CHOOSE + DESSERT OR COFFEE

STARTERS

WHATERMELON GAZPACHO AND APPLE SORBET

OUR MEDITERRANEAN SALAD WITH VEGETABLES FROM THE GARDEN

SMOKED FISH SALAD WITH TZATIKI, PICKLED AJÍ AND "PICO DE GALLO"

ANCHOVIES FROM CANTABRICO WITH SUNDRIED TOMATO COMPOTE, FRESH CHEESE AND TAPENADE

SPANISH POTATOES WITH SPICY SAUCE "COLMADO STYLE"

"CAUSA LIMEÑA" WITH AJI PANKO AND EASTERN SAUTEED MUSHROOMS STYLE

FRIED/BROKEN EGGS WITH POTATOES AND BLOOD SAUSAGE

VALENCIAN TOMATO FROM "EL PERELLO" WITH TUNA AND PICKLES

PAELLA O RICE TO CHOOSE:

MINIMUM FOR TWO PEOPLE

ALL OUR RICE IS PREPARED AT THE MOMENT, WITH ALBUFERA D.O. VALENCIA RICE

**ALL OUR RICE DISHES ARE MADE WITH FRESH FISH BOTTOM FUMET AND CHICKEN BROTH WITH SEASONAL
VEGETABLES**

PAELLA VALENCIANA

PAELLA OF VEGETABLES

SEÑORET RICE(paella with peeled seafood)

BLACK RICE PAELLA

VALENTIAN TRADITIONAL BOILED RICE WITH DUCK CONFIT, WILD MUSHROOMS AND FOIEGRASS

VALENTIAN TRADITIONAL BOILED RICE OF CHICKEN, RABBIT, VEGETABLES, AND ROSEMARY

ARROZ DE MONTE (RABBIT, IBERIC PORK, MUSHROOMS, ROSEMARY, THYME AND FRIED GARLIC)

PAELLA OF CODFISH, COLIFLOWER AND RED PEPPER

POSTRE

EL POSTRE DEL CHEF