

## TAPAS Y ENTRANTES

SEA NETTLES IN TEMPURA .....	I X PORTION 15.00€	1\2 PORTION ...-.....,	8.50€
VALENTIAN OYSTER “LA PERLA DE VALENCIA” . . . . .	I X . 3.80€ ////	5 OYSTERS .....	16.50€
CLOTXINAS (VALENTIAN MUSSELS) DE LA BATEA N°6 DEL PUERTO DE VALENCIA.....			8.00€
ZAMBURIÑAS , GALICIAN CLAMS 8 UNITS .....			12.00€
GRILLED OCTOPUS WITH TRINXAT OF POTATOES AND PUMPKIN.....			19.00€
ALMADRABA’S RED TUNA TATAKI .....			16.00€
CEVICHE OF WILD SEABASS , YELLOW AJI, FRESH PIPARRA, LEMON GRASS, FIGS AND FRIED CORN.....			14.00€
ALASKA WILD SALMON TARTAR WITH PAPAYA AND LIME MAYONNAISE.....			15.00€
CAUSE LIMA CHICKEN AND AVOCADO ( MASHED POTATOES WITH CHICKEN, LIME AND CHILI) .....			8.50€
FIGATELLS 3 UNID (ARTESANAL MEAT BALLS OF PORK FROM PEGO) WITH FRIED POTATOES .....			9.00€
ESCALIBADA (BAKED VEGETABLES SERVED COLD) WITH SLICES OF JAMON IBERICO.....			11.00€
PIPARRAS, FRIEDS GREEN PEPPERS .....			9.00€
GREEN SALAD OF CHERRIES, RED FRUITS VINAGRETTE , PISTACHIO AND GRILLED GOAT CHEESE CURED .....			12.00€
PATATAS BRAVAS , ( HOT POTATOES ) AT LALOLA STYLE.....			7.50€
VALENTIAN TOMATO FROM EL PERELLO WITH SLICES OF MOJAMA (CURED LOIN OF TUNA) AND PICKLES.....			10.00€
FRIEDS EGGS , POTATOES AND JAMON IBERICO.....			9.90€
3 BITES OF CODFISH IN TEMPURA OVER A RATATUILLE .....			14.00€
EASTER LONGANIZA STEAK TARTAR WITH QUAIL EGG.....			10.00€
ASORTED OF ACORN IBERICS (lomo, chorizo, salchichón).....			12.00€
IBERICOS AND ARTESANAL CHEESES TABLE.....			15.00€
JAMÓN IBERICO DE “LA JARA”.....	RACION.16.50€	//	½ RACION 9.00€

### ARTESANAL CHEESE TABLE ARTESANOS CON MERMELADAS

(Tronchón de La Vall d’Uixó, Azul artesano de Castellón y queso curado manchego

con mermelada artesanal de naranja , jengibre y tomate)..... 17.00€

## **ARROCES Y PAELLAS**

*PRICE BY PERSON , MINIMUM 2 PEOPLE, ALL PAELLAS ARE MADE AT THE MOMENT, MINIMUM COOKING TIME BETWEEN 30 OR 40 MINUTES*

PAELLA VALENCIANA ,CHICKEN, RABBIT, RICE FROM "LA ALBUFERA", VEGETABLES AND ROSMARY.....	15.00€
VEGAN AND VEGETARIAN PAELLA .....	14.00€
BLACK RICE PAELLA ( WITH FISH) .....	15.00€
PAELLA OF IBERIC PORK, WILD MUSHROOMS AND GREEN BEANS .....	16.00€
PAELLA OF SMOKED OCTOPUS AND RED PEPPERS TO THE FLAME .....	17.00€
PAELLA WITH SEAFOOD (LANGOUSTINE,KINGPRAWNS, SHRIMPS, MUSSELS).....	21.50€
VALENTIAN BOILED CREAMY RICE WITH DUCK CONFIT, WILD MUSHROOMS AND GRATINES FOIE GRASS .....	16.00€
VALENTIAN BOILED CREAMY RICE WITH IBERIC PORK, BOLETUS AND PUMPKIN .....	15.00€
VALENTIAN BOILED CREAMY RICE WITH OCTOPUS , CARAMELIZED ONION, PEAS AND GINGER.....	16.00€

## **CARNES Y PESCADO**

ARGENTINE ENTRECOTTE 300GR .....	21.00€
IBERIAN PORK WITH PARMENTIER AND MARZUELOS ( SEASONS MUSHROOMS)IN MUSCATEL REDUCTION.....	18.00€
WILD GROUPER WITH A CELERIAC CREAM .....	18.00€
3 BITES OF CODFISH IN TEMPURA OVER A RATATUILLE”.....	14.00€
SMALL BITE OF OX SIRLOIN AND FOIE GRASS .....	8.00€

## **POSTRES**

HORCHATA HOME MADE PUDDING.....	4.00€	MOSCATEL VALDESPINO.....	3.00€
FROZEN CHANTILLY WITH A CHOCOLAT COBERTURE.....	4.00€	PX GRAN BARQUERO .....	4.00€
FROZEN COFFEE CHANTILLY WITH A CHOCOLAT COBERTURE ..	4.00€		
CHOCOLAT AND PUMPKIN COULANT .....	6.00€		
MANDARIN SORBET WITH CHCOLAT COBERTURE .....	5.00€	“VI DE GEL”( VINO DEHIELO.....	4.00€
HELADOS VARIADOS .....	5.00€		