

TAPAS Y ENTRANTES

SEA URCHIN	1 UNIT X 4.50€		5 UNIT X	20.00€
SEA NETTLES IN TEMPURA	1 X PORTION 15.00€		1\2 PORTION ...-.....,	8.50€
VALENTIAN OYSTER “LA PERLA DE VALENCIA”	1 X . 3.80€ ////		5 OYSTERS	16.50€
SEA URCHIN SCRAMBLED EGGS				7.50€
ZAMBURIÑAS (SCALLOPS) , GALICIAN CLAMS 8 UNITS				12.00€
SQUID IN TEMPURA				14.00€
RED TUNA TATAKI				15.00€
ALASKA WILD SALMON TARTAR WITH PAPAYA AND LIME MAYONNAISE.....				15.00€
PORCHETTA , ROASTED PORK BELLY WITH PORK LOIN, HERBS AND POTATOES				12.00€
HOME MADE MEAT BALLS OF PORK AND BEEF WITH TOMATO SAUCE AND FRIES				8.50€
CAUSE LIMA CHICKEN AND AVOCADO (MASHED POTATOES WITH CHICKEN, LIME AND CHILI)				8.50€
THAI AUBERGINE WITH SARDINE SMOKED LOIN AND MEDITERRANEAN PESTO				8.50€
PIMIENTOS DE PADRON (DEEP FRIED GREEN PADRON’S PEPPERS).....				9.00€
SALAD , RUCULA WITH CHIKPEAS ON SESAME OIL AND VINAGRETTE OF POMEGRANATE.....				10.00€
PATATAS BRAVAS , AL ESTILO DE LALOLA.....				7.50€
FRIED EGGS WITH POTATOES AND JAMON IBERICO.....				9.90€
3 BITES OF COD IN TEMPURA OVER “TITAINA”.....				14.00€
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 FOR PAELLA BETWEEN 30 OR 40 MINUTES

PAELLA VALENCIANA ,CHICKEN, RABBIT, RICE FROM "LA ALBUFERA", BUTTERBEANS AND ROSEMARY.....	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 CODFISH, CAULIFLOWER AND CHICKPEAS	16.00€
PAELLA DEL SENYORET (SKIN OFF SEAFOOD).....	19.00€
VALENTIAN BOILED CREAMY RICE WITH DUCK CONFIT, WILD MUSHROOMS AND GRATED FOIE GRASS	16.00€
VALENTIAN BOILED CREAMY RICE WITH IBERIC PORK, BOLETUS AND BUTTERNUT SQUASH	15.00€
VALENTIAN BOILED CREAMY RICE WITH CUTTLEFISH , CAMELIZED ONION, PEAS AND GINGER.....	16.00€

CARNES Y PESCADO

ENTRECOT 300GR	24.00€
IBERIAN PORK WITH MUSHROOMS AND PARSNIPS CREAM	18.00€
WILD FISH OF THE DAY WITH VEGETABLES.....	18.00€
3 BITES OF CODFISH IN TEMPURA OVER "TITAINA".....	14.00€
SMALL BITE OF OX SIRLOIN AND FOIE GRASS	8.00€

POSTRES

CHEESECAKE	5.00€		
HOME MADE PUDDING.....	4.00€		
FROZEN CHANTILLY WITH A CHOCOLAT COBERTURE.....	3.00€	MOSCATEL VALDESPINO.....	3.00€
FROZEN COFFEE CHANTILLY WITH A CHOCOLAT COBERTURE ..	3.00€	PX GRAN BARQUERO	4.00€
CHOCOLAT AND PUMPKIN COULANT	6.00€		
MANDARIN SORBET WITH CHOCOLATE COBERTURE	5.00€		
ICE CREAM	5.00€		