

ALGRANO

PRODUCTO MEDITERRÁNEO

Chef's Suggestions

- Fried pancetta of Sorian pork 3,50€
- Foie micuit with quince half 10€ - 18€
- Dish of Ibérico ham "Lázaro" 18€
- "Ortiguillas" (sea anemones) 12€
- Codfish "buñuelos" (fritters) 3,50€/ud.
- Anchovies from the Cantabrian Sea with caper and truffle mayonnaise sauce 2,50€/ud.
- Smoked sardines with avocado, pickle onion and critics creme 3,50€/ud.

Tradition

- Valencian tomato salad with tuna fish, red onion and Cantabrian Sea anchovies 12€
- Mum's "ajoarriero" (traditional recipe made of dried codfish, garlic and olive oil) half 6,50€ - 12€
- "Esgarraet" (strips of red pepper and aubergine roasted on the flame with dried cod in olive oil and focaccia with black olives) half 6€ - 11€

Finger food

- Flute shaped bread with Iberian pork secreto (shoulder muscle) and Iberian pancetta, cheddar cheese and caper and truffle mayonnaise sauce 6,50€
- Squid ink "mollete" bread with Andalusian cooking style squid and lime mayonnaise sauce 6€
- "Mollete" bread with Iberian pig cutlet cooked in low temperature 5,50€
- "Mollete" bread with horse meat cooked in low temperature with kimchee mayonnaise and chinese onion 5€

Tapas

- Spinach salad with mustard, honey and lemon vinagreta, fried pancetta, goat cheese, nuts, dried peaches and raisins 12€
- "Balfego" Red tuna tartar with avocado cream and Asian mayonnaise sauce 15€
- Our Serrano ham or mushroom croquettes 2,50€/ud.
- Bread with olive oil, tomato and "all i oli" sauce half 3,50€ - 6€
- Hummus with vegetable pickles 7,50€
- Our Russian salad with "rosquilletas" half 4€ - 7€
- Our "bravísimas" fries (served in a hot spicy sauce) half 3,50€ - 6,50€
- Traditional fried suckling pig from Segovia with green mojo sauce 9€
- Boneless chicken wings cooked in low temperature with barbecue sauce and kimchee mayonnaise half 4,50€ - 8€
- Chicken lollipops with teriyaki sauce and potato mousse half 4,50€ - 8€
- (Table service) Freshly backed sourdough bread with Picual extra virgin olive oil from Designation of Origin La Roda (Dehesa de Luna) 2€ pp

Rice Dishes

Made to order *

- Valencian Paella 12,50€
- Rice with blue lobster 28€
- Rice with "Rojos" (Valencian shrimps) 20€

(*) Orders to be made 24 to 48 hours in advance

- Rice with duck, mushrooms and foie 17€
- "Putxero" (traditional Valencian stew) rice 12,50€
- Rice with vegetables 11€
- Rice with boneless pig cutlets in low temperature with green "bobby" beans, fennel and red pepper 14€
- Rice with eels, foie and apple 16€
- Rice with ink fish and Ontinyent sausage 12,50€
- Rice "a banda" (Valencian style seafood rice) 12,50€
- Seafood rice 16€
- Rice with inkfish and artichokes (only seasonal) 14€
- "Senyoret" style rice (served with peeled, diced seafood) 18€

Our Fideuàs (Noodle Paella)

- Fideuà with curried pork cheek meat, "tirabeques" green beans and broccoli 12€
- Seafood fideuà 16€

Fresh fish from the marketplace

- Red tuna "Balfego", 120 gr., with basilico and tomato stew 20€
- Wild turbot on pilpil sauce (traditional Basque sauce) served with bobby green beans and Tartar sauce (300/400 grs per dish) half 15€ - 30€
- Octopus cooked in low temperature with cauliflower cream 18€

Meat dishes

- Boneless suckling pig from Segovia, 250 gr., cooked in low temperature served with potato purée, apple jam and dried peaches 22,50€
- Beef tenderloin "La Finca", 250 gr., served with Padrón green peppers 20€
- Beef T-bone steak "La Finca", 900/1000 grs. 48€
- Carré of suckling lamb served with mushroom cream and fries 18€
- Tahi pork cheek meat on red curry with pumpkin, "tirabeques" green beans and aromatic herbs cream 12€
- Beef steak tartare served on hot marrow 18€

Our burgers

- Beef burger, 250 gr., served with our homemade black beer bread with Cheddar cheese, rucola, spinachs, onion, mustard mayonnaise and our potatoes in low temperature 14€
- Horsemeat burger, 250 gr, served with our homemade black beer bread, bacon, goat cheese, kimchee mayonnaise, onion, rucola, spinachs and our potatoes in low temperature 12,50€

Desserts

- Brioche "torrija" (traditional Spanish deep fried and sugared bread dessert) with Passion fruit ice-cream 6,50€
- Crème Brûlée 6€
- Chocolate mousse with Oreo cookies crumble and chocolate ice-cream 6€
- Greek yoghurt with red fruit crumble and red fruit ice-cream 5€
- Apple millefeuilles with Maria cookies ice-cream 6€

Should you have any food intolerance, please, let us know
VAT included in all prices

