



# ALGRANO

## Chef's Suggestions

- Torrezno of Soria | 4,50
- Iberian ham EXTREM | 22,50
- Meat cannelloni (putxero) with creamed spinach, veal demi-glace, cured cheese and Salomon dates (option to share or main dish) | LG 14,00
- Beef ravioli with veal demi-glace and foie sirloin (option to share or main dish) | G 18,00

## Our traditional olive oil cokes

- Cantabrian anchovy coke with tomato and thyme stew | LPG 9,00
- Duck liver coke with caramelized onion | G 10,50
- Coca de capellà with flame and onion | PG 8,50
- Pork cheeks (stewed for 12 hours) with kimchee mayonnaise | PG 8,50

## Valencian tradition

- Valencian salad with tomato, tuna belly, spring onion, pickled onion, bell pepper in brine and Cantabrian anchovies | P 15,00
- Ajoarriero de la mare with olive oil spheres | GPH 13,50
- Flame grilled esgarrat, capellan and artisan focaccia with black olives and garlic and rosemary oil | PG 14,25

## Tapas

- Bluefin tuna tartar "Balfego", Asian vinaigrette, tomato concasse with avocado cream and spicy mayonnaise | HPL 18,00
- Low temperature octopus with cauliflower cream and Mery sauce (perfect option to order as a tapa to share or as a second course) | LCR 19,00
- Crispy chicken lollipops with potato foam, teriyaki sauce, osmotized red onion and coriander sprouts | SMFC 17,50
- Russian salad and smoked sardine | GPL 11,00
- Cantabrian anchovy with tomato concasse | P 3,50
- Smoked sardine with avocado cream and artisan black olive focaccia | PG 4,50
- Our patatas bravísimas | H 8,50
- Our homemade ham croquettes | GL 3,50/unit.
- Ontinyent blood sausage and ropa vieja | GL 3,00/unit.


## Our gazpachos manchegos

- Gazpacho manchego, boneless chicken and rabbit meat over homemade torta and all i oli | GFC 16,00

## Arroces al horno (on request 24h)

- Traditional baked rice (pork ribs, blood sausage, garlic, potatoes, parsley, chickpeas and tomato) | D 16,50
- Cassola de Ontinyent (beef, pork, turnip, parsnip, garlic, black pudding and chickpeas) | D 17,00

## Dry rice, mellow and fideuàs (you can ask for any of the variants).

- Valencian Paella. The queen of the house (by order 24 h) | 18,00  
Awarded as the "best paella of the Comunitat Valenciana 2022" in the 61st edition of the International Valencian Paella Contest of Sueca". 
- Blue lobster (by order 24 h) | CRP 33,00
- Reds with garlic and rosemary all i oli | CRHP 30,00
- Black with squid Andalusian style and all i oli sauce Mery (optional artichokes in season) | CRHPG 20,00
- Octopus in tempura cooked at low temperature and paprika all i oli | CRHPG 19,00 - A banda | CRP 17,50
- Seafood of senyoret | CRP 22,00
- Duck, mushrooms and foie gras | CRP 20,00 -
- Putxero with grandma's ball (traditional elaboration) | DGL 18,00
- Fideuà of cheeks with red curry, snow peas and broccoli | G LH 18,50

Service of rice and fideuàs only at lunchtime and pick up at 14:00

## Fish from the fish market

- Ask for our fish from the fish market

## Select meats (approximate weight)

- Suckling pig D.O. Segovia, 250gr. Homage to Hilario Arbelaitz (Rte. Zuberoa, Michelin star) cooked at low temperature and boneless, with mashed potato, apple compote and dried apricots | 26,00
- T-bone steak "Vacum" 1k, matured 3 months, accompanied with Padrón peppers and potatoes | 65,00
- Tenderloin "Vacum" 250gr, served with Padron peppers and potatoes | 30,00
- Thai beef cheeks, with red curry cream, coconut milk, snow peas and aromatic herbs | FC 18,00
- Beef steak tartar on marrow | ML 20,00

"Third Prize for the best steak tartar" at the 2019 Meet Carnival International Competition.

- TOP T-bone steak burger (prepared by us with different types of maturation and fat) served with caramelized onion, cheddar cheese, crispy cured bacon, truffle mayonnaise, fried egg and potatoes | GLH 16,5

## Desserts (all desserts are without ice cream)

- Brioche bread French toast | LG 8,50
- Chocolate textures, chocolate mousse with oreo cookie crumble and chocolate creamy sauce | LG 8,00
- Greek yogurt with red fruits and crumble | LG 7,50
- Crème brûlée | LG 7,25
- Homemade cheesecake with a touch of aged sheep's cheese | GLH 9,50
- Pan suisse, Swiss bread with white chocolate and pistachio cream | FCLG 9,00

## Extras

- Sourdough bread service, freshly baked, with EVOO | G 2,50/pp - Artichokes (only in season) | 1,50 - All i oli | H 1,50 - Grated tomato and homemade rosemary all i oli | H 5,50

