

# ALGRANO

PRODUCTO MEDITERRÁNEO

## Chef's Suggestions

- Fried pancetta of Sorian pork 4€
- Foie micuit with quince jelly and homemade marmalade half 10€ - 18€
- Dish of Ibérico ham "Lázaro" 20€
- Codfish "buñuelos" (fritters) with rosemary "all i oli" (garlic and oil) sauce 4€/ud.
- Anchovies from the Cantabrian Sea with caper and truffle mayonnaise sauce 3€/ud.
- Smoked sardines with avocado creme and critics 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) homemade, with no potato half 6,50€ - 12,50€
- "Esgarrat" (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

- "Mollete" bread with Iberian pig cutlet cooked at low temperature, with mustard mayonnaise and chives 6€
- "Mollete" bread with horse jowl cooked at low temperature with kimchee mayonnaise, nuts and chives 6€
- Squid ink "mollete" bread with Andalusian cooking style squid and lime mayonnaise sauce 6€
- Our Serrano ham or mushroom croquettes 3€/ud.
- Chicken lollipops with teriyaki sauce and potato mousse half 5€ - 9€

## Tapas

- "Balfego" Red tuna tartar with avocado cream and Asian mayonnaise sauce 16,50€
- Hummus with pickled vegetables, with pitta bread half 4,50€ - 8,50€
- Our Russian salad and smoked sardines with "rosquilletas" half 4€ - 7€
- Our "bravísimas" fries (served in a hot spicy sauce) half 4€ - 7€
- Boneless chicken wings cooked in low temperature with barbecue sauce and kimchee mayonnaise half 5€ - 9€
- Traditional fried suckling pig from Segovia D.O. with green mojo sauce, coriander and spearmint 10€

## Made to order (24 to 48 hours in advance)

- Valencian paella: chicken, rabbit, flat beans, (Artichokes (seasonal)) 14€
- Rice with blue lobster 30€

## Dry rices, mellow rices and fideuàs (noodle paella) - only for lunch (rices can be dry or mellow, it's your choice)

- Rice with "Rojos" (Valencian shrimps) 25€
- Rice with boneless pig cutlets in low temperature with green "bobby" beans, fennel and red pepper 15€

- Rice "a banda" (Valencian style seafood rice) 13€
- Rice with inkfish and artichokes (only seasonal) 15€
- Rice with octopus (in tempura), cuttlefish, squid and paprika all i oli 18,50€
- Rice with vegetables with avocado creme and cauliflower couscous 14€
- Rice or fideuà of duck (boned and stewed by us), mushrooms and foie 18€
- Rice or fideuà of stew with Granny ball, traditionally made 14,50€
- Rice or fideuà with ink fish and Ontinyent sausage 14€
- Rice or fideuà of seafood, "Senyoret" style (peeled and diced seafood) 18€
- Fideuà with curried pork cheek meat, "tirabeques" green beans and broccoli 15€

## Fresh fish from the marketplace

- Cod with pig trotters and its pil-pil stew with chickpeas 20€
- Slow cooked Red tuna "Balfego", 120 gr., with basilico and tomato 20€
- Wild turbot served with bobby green beans and Tartar sauce 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 23€
- Beef tenderloin "Vacum", 250 gr., served with Padrón green peppers 22€
- Cow T-bone steak "Vacum", 900/1000 gr, 3-month matured, with Padron peppers and potatoes 50€
- Veal tenderloin with boletus cream and crispy straw potatoes 22€
- Thai pork cheek meat on red curry with coconut milk, snowpeas and herbs 15€
- Beef steak tartare served on hot marrow 20€

## Our burgers

- T-bone steak burger with three kinds of maturation (by us), 250 gr., served with homemade black beer bread, Cheddar cheese, raw rucicola, onion, mustard mayonnaise and potatoes 16€
- Foal burger, 300 gr, served with homemade black beer bread, cured bacon, goat cheese, kimchee mayonnaise, onion, spinach leaves and potatoes 15€

## Desserts

- Brioche "torrija" (traditional Spanish deep fried and sugared bread dessert) with Passion fruit ice-cream 7€
- Chocolate textures: chocolate foam with Oreó biscuits crumble, creamy chocolate and chocolate ice-cream 6,50€
- Greek yoghurt with red fruit crumble and red fruit ice-cream 6€
- Crème Brûlée 6€
- Apple millefeuilles with Maria cookies ice-cream 6,50€
- Our ice-cream scoops 3,50€

## Table service

- Freshly backed sourdough bread with Picual extra virgin olive oil from Designation of Origin La Roda (Dehesa de Luna) 2€ pp
- Artichokes (seasonal) 1,50€
- All i oli sauce (garlic and oil mayonnaise) 1,50€

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

