

Chef's Suggestions

- Fried pancetta of Sorian pork €4
- Dish of Ibérico ham "Lázaro Fernández" €20
- Codfish "buñuelos" (fritters) with rosemary "all i oli" (garlic and oil) sauce ud. €4
- Anchovies from the Cantabrian Sea with caper and truffle mayonnaise sauce ud. €3,50
- Smoked sardines with avocado creme and critics ud.€4
- Creamed spinach cannelloni, veal demi-glace, cured cheese and Salomon dates (perfect option to order it as a tapa to share or as a main) €14
- Meat ravioli with veal demi-glace and foie sirloin €18

Our traditional olive oil cocas and mollete bread

- Cantabrian anchovy coca, tomato and thyme stew €7.50
- Coca with creamy spinach €6
- Duck liver coca with caramelized onion €10.50
- Flamed capellà coca and onion €7
- "Mollete" bread with Iberian pig cutlet cooked at low temperature, with mustard mayonnaise and chives 6,80€
- Squid ink "mollete" bread with Andalusian cooking style squid and lime mayonnaise sauce €6.50

Tradition

- Valencian tomato salad with tuna fish, red onion and Cantabrian Sea anchovies €14
- Mum's "ajoarriero" (traditional recipe made of dried codfish, garlic and olive oil) homemade, with no potato half €6,80 - €13
- "Esgarrat" (strips of red pepper and aubergine roasted on the flame with dried cod in olive oil and focaccia with black olives) €14

Tapas

- "Balfego" Red tuna tartar with avocado cream and Asian mayonnaise sauce €18
- Octopus cooked in low temperature with cauliflower cream €19
- Chicken lollipops with teriyaki sauce and potato mousse €12
- Our Russian salad and smoked sardines with "rosquilletas" €9
- Our "bravisimas" fries (served in a hot spicy sauce) €8,50
- Our Serrano ham or mushroom croquettes ud. €3,50

Market fish

- Ask about our fish market

Meats

- Suckling pig D.O. Segovia, 250 gr. Tribute to Hilario Arbelaitz (Rte. Zuberoa, Michelin star) cooked at low temperature and boneless, with mashed potato, compote apple and dried apricots €26
- Thai pork cheek meat on red curry with coconut milk, snowpeas and herbs €17
- Veal steak tartare on marrow (prepared at the table) €20
"Third Prize for the best steak tartare" at the Meet Carnival 2019 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 €16.50

Select, Galician and imported meats

(variable price according to market and approximate weight)

- "Vacum" T-bone steak, 1k, matured for 3 months, served with Padrón peppers and potatoes €60
- "Vacum" top loin, 250gr, served with Padrón peppers and potatoes €25
- Galician T-bone steak 1k €90
- Fine quality imported loin 300gr €35

Our Manchego gazpacho

- Manchego gazpacho, boneless chicken and rabbit meat on homemade cake and all i oli €16

Oven-baked rice (on request 24 hours in advance)

- Traditional oven-baked rice, pork ribs, black pudding, garlic, potatoes, parsley €16.50
- Cassola (oven-baked rice in a clay pot) de Ontinyent with beef, pork, turnip, swede, garlic, black pudding and chickpeas €17

Dry or mellow rice and fideuà (you can order any of the variants)

- Valencian paella, our signature dish. (on request 24 hours in advance) €16.50
Awarded as the "best paella in the Region of Valencia 2022" in the 61st edition of Sueca International Valencian Paella Contest"
- Blue lobster (on request 24 hours in advance) €30
- Rice with "Rojos" (Valencian shrimps) €28
- Black with Andalusian squid and all i oli of mery sauce €19 (option artichokes in season)
- Octopus in tempura cooked at low temperature and paprika all i oli €19
- "a banda" (Valencian style seafood rice) €16
- Seafood, "Senyoret" style (peeled and diced seafood) €20
- Rice or fideuà of duck (boned and stewed by us), mushrooms and foie €20
- Rice or fideuà of stew with Granny ball, traditionally made €16
- Fideuà with curried pork cheek meat, "tirabeques" green beans and broccoli €18

Desserts

- Brioche "torrija" (traditional Spanish deep fried and sugared bread dessert) with Passion fruit ice-cream €8
- Chocolate textures: chocolate foam with Oreo biscuits crumble, creamy chocolate and chocolate ice-cream €7.50
- Greek yoghurt with red fruit crumble and red fruit ice-cream €7
- Crème brûlée €7,25
- Cheesecake with red fruit coulis and yogurt ice cream €9
- Swiss bread with white chocolate, pistachio cream and white chocolate ice cream €9
- Marcona almond muffin, cocoa frosting, hot chocolate and buttercream ice €8

Table service

- Sourdough bread service, freshly baked, with EVOO (Extra Virgin Olive Oil) €2/pp
- Artichokes (only in season) €1.50
- All i oli (garlic and oil sauce) €1.50
- Grated tomato and homemade rosemary all i oli €5.50

