

STARTERS



BREAD with allioli and MASOS olive oil 🍷	1,5 €
MARINERA with Cantabrian anchovy 🍷	3 €
FOCACCIA with roasted vegetables 🍷	3 €
FLAMED EGGPLANT with goat cheese and honey 🍷	9. €
PROXIMITY TOMATO, with salted tomatoes 🍷	10 €
PROXIMITY TOMATO, with ventresca (tuna belly) 🍷	10 €
HOMEMADE CROQUETTES 🍷🍷	2 €
ARTICHOKE FLOWER WITH IBERIAN HAM (2 units) 🍷	6 €
SALMON AND AVOCADO TARTAR 🍷🍷	16 €
GARLIC SHRIMP 🍷🍷	18 €
IBERIAN HAM and tomato bread	18 €
GRILLED SQUIDDING with ratatouille and lemon-lime vinaigrette and mullet roe 🍷	20 €
GRILLED SQUIDDING with sobrasada of Iberian pork 🍷	20 €
GRILLED OCTOPUS with paprika crust from La Vera and flame-broiled vegetables 🍷	20 €

MEATS

IBERIAN PORK with sweet potato and orange puree 🍷🍷	19 €
ROAST LAMB from Burgos 🍷	19 €
BEEF SIRLOIN steak 🍷	22 €
BEEF CUTLET 1 kg. Approx.(30 days of maturation) 🍷	60 €
BEEF HAMBURGER with Gallosa cheese 🍷🍷	12 €
TXOGITXU ENTRECOTE steak	19 €

FISH

SEA BASS (2.5-3 KG.) with citrus and ginger sauce 🍷🍷	20 €
RODABALLO with saffron sauce 🍷🍷	20 €
COD (EL BARQUERO) club ranero 🍷🍷	22 €
FISH SUQUET 🍷	18 €





PASTA

GORGONZOLA RAVIOLI with 4 cheeses sauce		14 €
RIGATONI a la bolognesa with Parmesan flakes		14 €
TAGLIATELLI a la carbonara		14 €

RICE

PAELLA "Arroz a banda" with vegetables		16 €
VALENCIAN RICE with chicken, rabbit, green beans, garrofó beans, artichoke, etc.		17 €
IBERIAN PORK RICE with vegetables		17 €
SENYORET RICE		18 €
RICE with seafood from the bay of Altea		20 €
RICE WITH LOBSTER		22 €

DESSERTS

ICE CREAM CUP		6 €
ASSORTED FRESH FRUIT		6 €
CRÈME BRÛLÉE		7 €
HOMEMADE CAKES		7 €
SUZETTE CREPE		7 €
VALOR CHOCOLATE CAKE		8 €
ASSORTED CHEESE (4 VARIETIES)		9 €

ALÉRGENOS

CRUSTACEAN

FISH

SULPHUR

MILK

GRAIN

MUSTARD

EGGS

CELERY

SOY

MOLLUSK

NUTS

SESAME

