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**STARTERS**

*Cold and Hot*

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**MEATS AND FISH**

*Seasonal products*

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**RICE DISHES**

*Varieties and preparations*

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**CHILDREN'S MENU**

*For the little ones*

04

05

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**DESSERTS**

*Sweet endings*














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AARROZANTE

*Where every grain,  
tells a Mediterranean story...*

## COLD STARTERS

SHRIMP SALAD   	14,00 €
SALMOREJO WITH IBERIAN HAM AND EGG   	12,00 €
GARDEN FRESH SALAD WITH MACKEREL  	14,00 €
GILDAS WITH ANCHOVIES, OLIVES AND PIPARRAS PEPPERS  	3,50 €
MARINATED POTATOES WITH MACKEREL  	12,00 €
GARDEN TOMATOES WITH TUNA BELLY  	15,00 €

## HOT STARTERS

HOMEMADE GARLIC SHRIMP CROQUETTES    	18,00 €
CRISPY CRYSTAL SHRIMPS WITH ROASTED PEPPERS AND SET EGG   	17,00 €
ANDALUSIAN-STYLE FRIED CUTTLEFISH   	16,00 €
FRIED ANCHOVIES WITH LEMON  	16,00 €
SAUTÉED ARTICHOKE HEARTS WITH PRAWNS AND IBERIAN HAM  	17,00 €
GARLIC KING PRAWNS  	17,00 €
HOMEMADE IBERIAN HAM CROQUETTES WITH MILD AIOLI   	18,00 €
SCRAMBLED EGGS WITH IBERIAN HAM AND KING PRAWNS  	15,00 €
FRIED PADRÓN PEPPERS WITH SEA SALT	10,00 €

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## MEATS

**BELLOTA-FED IBERIAN PORK PRESA D.O. JABUGO** 22,00 €

*Premium cut from acorn-fed Iberian pork, renowned for its juiciness and intense flavor.*

**OX TENDERLOIN  
WITH CRISPY SWEET POTATO SLICES AND ASPARAGUS** 28,00 €

*Grilled ox fillet served with thin fried sweet potato and seasonal asparagus.*

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## FISH

**GRILLED OCTOPUS TENTACLE  
WITH SMOKED PAPRIKA POTATO PURÉE**   26,00 €

*Tender octopus served with a creamy potato purée infused with Spanish paprika.*

**SEA BASS LOINS WITH SAUTÉED VEGETABLES**  24,00 €

*Fresh sea bass loins paired with seasonal sautéed vegetables.*

**GRILLED LOCAL SQUID**  24,00 €

*Simply grilled coastal squid, highlighting its natural flavor.*

## PAELLAS, OUR ESSENCE...

A BANDA *Rockfish stock*     

SENYORET *Peeled Seafood*     

SENYORET WITH ARTICHOKEs     

OCTOPUS     

BLACK (SQUID INK)     

BLACK (SQUID INK) WITH SCARLET PRAWNS     

SEAFOOD     

LOBSTER     

SCARLET PRAWN     

SEASONAL VEGETABLE 

CHICKEN AND SEASONAL VEGETABLE 

DUCK AND WILD MUSHROOM 

DUCK, WILD MUSHROOM AND FOIE GRAS 

IBERIAN PORK 

VALENCIAN 

*The traditional recipe with chicken, rabbit, green beans and saffron.*

	PAELLA	IN BROTH	CREAMY	FIDEUÁ*
A BANDA <i>Rockfish stock</i>     	19 €			
SENYORET <i>Peeled Seafood</i>     	20 €	20 €	20 €	20 €
SENYORET WITH ARTICHOKEs     	22 €			
OCTOPUS     	25 €			25 €
BLACK (SQUID INK)     	20 €	20 €	20 €	20 €
BLACK (SQUID INK) WITH SCARLET PRAWNS     	30 €			
SEAFOOD     	26 €	26 €	26 €	26 €
LOBSTER     	30 €	30 €	30 €	
SCARLET PRAWN     	30 €	30 €	30 €	
SEASONAL VEGETABLE 	19 €			19 €
CHICKEN AND SEASONAL VEGETABLE 	19 €			
DUCK AND WILD MUSHROOM 	25 €			
DUCK, WILD MUSHROOM AND FOIE GRAS 	28 €			
IBERIAN PORK 	24 €			
VALENCIAN 	22 €			

\*FIDEUÁ: a pasta versión of paella with mini noodles, no rice

## CHILDREN'S MENU

### BREADED CHICKEN BREAST

14,00 €

*Tender, golden chicken breast with a crispy coating that makes it irresistible for little ones.*

### RIGATONI PASTA WITH TOMATO SAUCE AND EGG

12,00 €

*Rigatoni with a mild tomato and egg sauce, a simple, tasty, and very comforting dish.*

### CHICKEN BITES WITH FRENCH FRIES

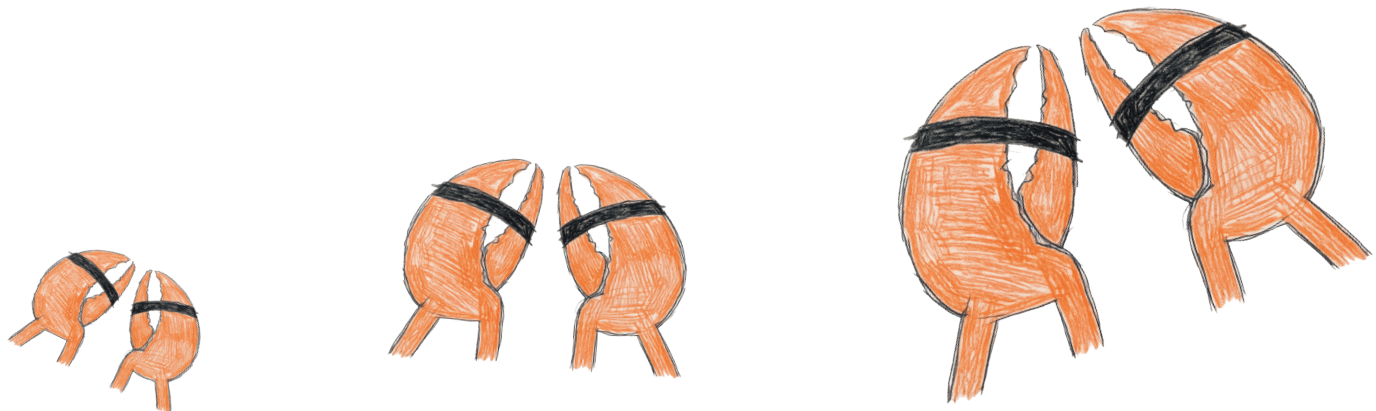
12,00 €

*Crispy pieces of chicken, juicy on the inside, served with golden potatoes.*

### BEEF BURGER WITH FRENCH FRIES

14,00 €

*Tender and juicy beef burger, served with fries for a complete and delicious meal.*



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## DESSERTS

### HOMEMADE CARAMELIZED BRIOCHE TORRIJA (*Spanish French Toast*)

WITH ICE CREAM, VANILLA CREAM & LOTUS   

9,00 €

*A tribute to homemade baking. The perfect contrast between the crunch of the caramel and the tender heart of the brioche, enhanced by the freshness of the ice cream and the essence of vanilla.*

### HOMEMADE CHEESECAKE

WITH CRUNCHY BISCUIT AND RED BERRY JAM   

7,00 €

*A house-made classic. Silky texture and authentic flavor, balanced with the crunch of the biscuit and the natural freshness of a selection of red berries.*

MANGO WITH COCONUT ICE CREAM AND ORANGE CRUMBLE     

9,00 €

*An exotic and refreshing combination, handcrafted in-house. Tropical sweetness blended with creamy coconut ice cream and the crisp, citrusy contrast of our orange crumble.*

BROWNIE WITH VANILLA ICE CREAM     

7,00 €

*Pure chocolate pleasure. A sweet and comforting treat that finds its perfect balance in the freshness of the vanilla ice cream.*

WHITE CHOCOLATE AND PISTACHIO CHEESECAKE    

9,00 €

*A creamy, homemade temptation. Smooth white chocolate blended with the rich intensity of toasted pistachios, creating a perfect balance of flavors and textures.*

### SEASONAL FRUIT

7,00 €

*A tribute to simplicity and local produce. Fresh fruit selected to offer the lightest and healthiest finish.*

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## ALLERGENS



### Gluten

Cereals containing gluten and their derivatives



### Eggs

Eggs and egg products



### Nuts

Almonds, hazelnuts, walnuts, cashews, pistachios...



### Dairy

Milk and its derivatives (includes lactose)



### Fish

Fish and fish products



### Mollusks

Molluscs and mollusc-based products



### Crustaceans

Crustaceans and crustacean-based products



### Peanuts

Peanuts and peanut-based products



### Soy

Soybeans and soy-based products



### Celery

Celery and celery products



### Mustard

Mustard and derived products



### Sesame Seeds

Sesame seeds and derived products



### Lipins

Lupins and lupin-based products



### Sulfur Dioxide and Sulfites

Sulfur dioxide and sulfites > 10 mg/kg o 10 mg/l