



### APPETIZERS

Clawed lobster croquettes with sauteed mushrooms and teriyaki sauce	10 €
Lingots of foie and nougat with sesame crumble, apricot coulis and crunchy brioche	13 €
Boiled shrimps from the bay	16 € (100 gr)
Santa Pola red prawns	18 € (100 gr)
Acorn Iberian ham	25 €

### COLD STARTERS AND SALADS

Pastry with roasted vegetables, goat's cheese mousse and smoked sardine with tomato marmalade	9 €
Corn tile of king prawns, marinated salmon and avocado with wasabi mousse	9 €
Warm green asparagus salad, goat's cheese and Iberian ham shavings	10,5 €
Tudela lettuce hearts stuffed with ox mousse parcels and chili vinaigrette	12,5 €
King prawn salad with scallop gratin and red curry with seasonal vegetables	13,5 €
Tomato terrine in three textures and mojama with almond powder and tuna roe, black olives and basil mayonnaise	14,5 €
Tuna tartar with celeriac salad and wakame gazpacho	15,5 €
Altar boys	19 €
Clawed lobster timbale and avocado with chili pepper gazpacho	23,5 €

### HOT STARTERS AND SOUPS

Celery soup and poultry, with meat fillings	7 €
Piquillo peppers with iberian flakes glazed ham and crispy potato	9,5 €
Velouté of saffron mussels with spinach ravioli	10 €
Oxtail parcel with tamarind and sweet potato chips	10,5 €
Grilled ravioli of scallops with onion compote and Iberian loin, coconut milk	13 €
Crispy anchovies with spinach and cottage cheese, stewed peppers	12 €
Date with iberian ham and foie in croissant shirt, pomegranate coulis	13,5 €
Artichoke hearts stuffed with octopus au gratin vera	14 €

### RICES

Rice with crust	13,5 €
Vegetable rice with anchovies and cod	13,5 €
Rice of baby beans, tuna belly and roasted peppers	14 €
Sticky rice with mushrooms and quail with snails	15 €
A banda rice	16 €
Lobster Rice	30 €

### FISH

Cod fillet confit with tripe stew, chickpea cream and sautéed red chards.	15,5 €
Supreme corvina with ratatouille of dried tomatoes and saffron alioli	18 €
Hake rolls in crunchy crust, mushy peas and red curry emulsion	18,5 €
Octopus tempura with kimchi and Salicornia mayonnaise garlic scented	19,5 €
Sole stuffed with royal of cauliflower with parmesan gnocchi and mousseline cockles	23,5 €
Grilled tuna belly with tender baby beans, red pepper coulis and black garlic	25,5 €

### MEATS

Iberian ham and ginger confit with celeriac puree and P.X. sauce	17 €
Boneless Lamb shoulder with sautéed gizzard, green asparagus and potato soufflé, thyme glaze	19 €
Foie escalope with mango chutney and turnip daikon, tonka teriyaki sauce	21 €
Beef sirloin with potato cannelloni and brie cheese, shitake mushroom sauce	21,5 €
Grilled Angus tenderloin with stuffed potatoes with Casar cheese, peppers cream and sherry	22 €
Avila chop with glazed chives and fried artichokes, charcutier sauce	24 €

**Taxes included**

#### Tasting Menu

(\* dishes selected by our Chef)  
3 plates and 1 dessert \*  
35 € Taxes included

#### Gastronomic Menu

(\* dishes selected by our Chef)  
5 plates and 2 dessert \*  
50 € Taxes included

For information regarding the presence of a food allergen on the menu, ask our staff.