

# Starters

## and cold appetizers

|                                                                          |        |
|--------------------------------------------------------------------------|--------|
| Crisps                                                                   | 2,60€  |
| Anchovies in vinegar (8 units)                                           | 10,80€ |
| Can of mussels with tomato sauce from Galician rivers served with crisps | 8,90€  |
| Can of cockle served with crisps                                         | 12,20€ |
| Puff pastry toast with smoked sardine (unit)                             | 4,80€  |
| Puff pastry toast with salmon sirloin and avocado (unit)                 | 5,50€  |
| Russian salad                                                            | 8,50€  |
| Cuttlefish with creamy kimchi                                            | 14,00€ |
| D.O. cheese board with marmalade                                         | 15,50€ |
| Valencian D.O. cold cuts board                                           | 13,90€ |
| Peruvian Ceviche with fresh fish of the day                              | 18,00€ |
| Octopus carpaccio with La Vera paprika                                   | 15,90€ |
| Aged beef ribeye carpaccio with parmesan and arugula                     | 19,00€ |
| Iberian cold cuts boards                                                 | 19,00€ |
| Tuna tataki with wasabi and sriracha mayonnaise                          | 21,70€ |
| Hand cut 5J ham 100 gr aprox.                                            | 29,00€ |

## Hot Starters

|                                                                                     |        |
|-------------------------------------------------------------------------------------|--------|
| Puff pastry bread with Picual olive oil and Maldon salt                             | 5,90€  |
| Cod loin tempura cloud with honey and mustard sauce (unit)                          | 4,60€  |
| Mini brioche with baby squid in tempura and lime mayonnaise (unit)                  | 5,30€  |
| Mini brioche with pulled pork, barbecue sauce, pickled onion and chil               | 5,30€  |
| Natural French fries                                                                | 8,50€  |
| Grilled eggplant with La Vera paprika                                               | 8,90€  |
| Our-style "patatas bravas"                                                          | 9,70€  |
| Stewed Tuna Loin in the Style of Villajoyosa                                        | 12,50€ |
| Fried pork bacon                                                                    | 11,00€ |
| Fried squid                                                                         | 11,50€ |
| Garlic-flambéed prawns                                                              | 12,00€ |
| Grilled baby squid                                                                  | 13,50€ |
| Grilled mussels                                                                     | 13,90€ |
| Grilled cuttlefish                                                                  | 14,50€ |
| Coca El Nàutic with char-grilled eggplant and dried fish                            | 13,80€ |
| "Figatell" coca with whisky-caramelized onion, mustard caviar, and a parmesan crisp | 14,50€ |
| Battered baby squid                                                                 | 15,50€ |
| Grilled seasonal vegetables                                                         | 18,00€ |
| Squid in two textures                                                               | 19,00€ |
| Grilled octopus with potato parmentier                                              | 19,50€ |
| Fresh lobster with French fries and fried egg (2p)                                  | 45,00€ |

## Kids Plates

UP TO 12 YEARS OLD

|                                                           |        |
|-----------------------------------------------------------|--------|
| Macaroni Bolognese                                        | 10,10€ |
| Special seafood rice with shelled prawns (lunchtime only) | 11,60€ |
| Crispy chicken with Smile potatoes                        | 11,60€ |
| Fried squid with Smile potatoes                           | 11,60€ |

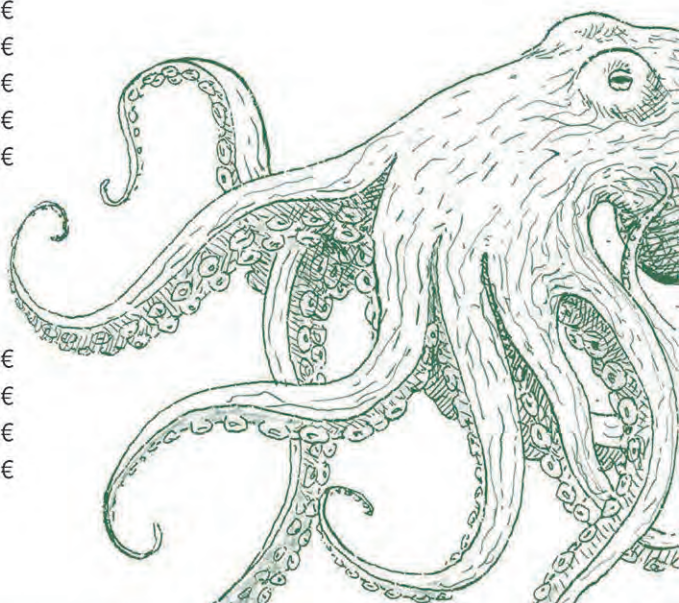
## Salads

|                                                                                |        |
|--------------------------------------------------------------------------------|--------|
| <b>Santa Aneta</b>                                                             | 14,50€ |
| Valencian tomato with tuna belly, olives and chilli                            |        |
| <b>Caprese</b>                                                                 | 15,70€ |
| Tomato, basil and D.O. burrata                                                 |        |
| <b>Goat cheese</b>                                                             | 16,90€ |
| Mixed greens with pine nuts, walnuts, goat cheese and bacon                    |        |
| <b>Eggplant salad</b>                                                          | 18,20€ |
| Roasted eggplant with sobrasada, parmesan, aruga, honey and caramelized sesame |        |
| <b>Salt-Cured Fish</b>                                                         | 24,20€ |
| Salt-cured fish with local tomato                                              |        |

## La Lonja Treasures

|                                           |        |
|-------------------------------------------|--------|
| Scallop (unit)                            | 4,40€  |
| Gillardeau oyster (unit)                  | 5,50€  |
| Tellinas (baby wedge clams) 200 gr aprox. | 17,50€ |
| Selection of fried fish from La Lonja     | 18,60€ |
| Boiled Denia red prawn                    | S. M.  |

Ask for the suggestions of the day



We have information on allergens, ask our staff and keep your waiter informed. The prices s

## Paellas

|                                                   |        |
|---------------------------------------------------|--------|
| Special seafood rice with shelled prawns          | 18,70€ |
| Paella with octopus and mantis shrimp             | 19,80€ |
| Figatells paella with quail eggs and green garlic | 19,80€ |
| Seafood paella                                    | 20,90€ |
| Iberian pork "secreto" and green garlic paella    | 23,10€ |
| Paella with crayfish and scallops                 | 23,50€ |
| Lobster paella                                    | 24,20€ |
| Carabinero rice "a la llauna"                     | 24,20€ |
| Carabinero paella                                 | 25,30€ |

△ All paellas, creamy rices and fideuas are: minimum for 2 people, only at lunchtime, 1 paella or cauldron per table and price per person.

## Meats

|                                                                                                                                    |        |
|------------------------------------------------------------------------------------------------------------------------------------|--------|
| German-style pork knuckle                                                                                                          | 18,70€ |
|  Tender barbecued lamb chops                      | 21,00€ |
|  Beef tenderloin                                  | 26,30€ |
|  Matured beef steak 500 gr aprox                  | 32,00€ |
|  100% acorn-fed Iberian pork "pluma"              | 35,00€ |
|  T-Bone steak                                     | 55,00€ |
| Segovian-style suckling pig (2p)                                                                                                   | 58,40€ |
| Milk-fed lamb shoulder from Aranda del Duero (for 2-3 p)                                                                           | 63,40€ |
|  Aged beef ribeye steak (60-80 days maturation) | 66,00€ |
| Cut according to weight, price per kilogram                                                                                        |        |

 Our Jasper oven is an elegant mix between a grill and a tradicional oven powered by 100% oak charcoal.

△ All meats and fish are served with seasonal vegetables or potatoes.

## Fresh Fish

|                           |        |
|---------------------------|--------|
| Salmon                    | 18,40€ |
| Sea bass                  | 18,60€ |
| Gilthead sea bream        | 18,60€ |
| Marcel - style Tuna belly | 27,50€ |

 Our Jasper oven is an elegant mix between a grill and a tradicional oven powered by 100% oak charcoal.

△ Ask about the fish of the day

## Homemade Desserts

|                                                               |        |
|---------------------------------------------------------------|--------|
| Pistachio Cheesecake                                          | 7,90€  |
| Apple puff pastry with vanilla ice cream                      | 7,90€  |
| Chocolate brownie with macadamia nuts ice cream (gluten-free) | 7,90€  |
| Chocolate and coconut mousse                                  | 7,90€  |
| (Gluten-free, no added sugar, lactose-free, and nut-free)     |        |
| The Great Wave off Kanagawa with pistachio (2p)               | 12,90€ |
| Our version of Vienna Nougat (2p)                             | 14,50€ |

## Creamy Rice

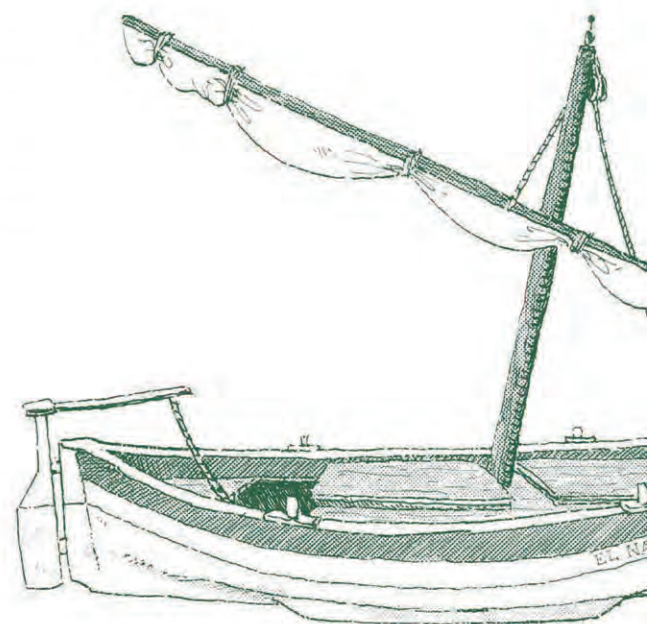
|                                            |        |
|--------------------------------------------|--------|
| Creamy rice with octopus and mantis shrimp | 19,80€ |
| Seasonal creamy rice                       | 22,00€ |
| Creamy rice with lobster                   | 24,20€ |

## Fideuás with thin noodles (except for Fideuá de Gandia, made with N.4 noodle))

|                                             |        |
|---------------------------------------------|--------|
| Special seafood noodles with shelled prawns | 18,70€ |
| Octopus and mantis shrimp fideuá            | 19,80€ |
| Fideuá de Gandia                            | 23,50€ |



**2nd prize**  
50th International Fideuá Contest of Gandia 2025  
(noodle number 4)



## More Desserts

|                                                              |        |
|--------------------------------------------------------------|--------|
| 2 scoops of ice cream to choose from:                        |        |
| sour cherry, macadamia nuts, coconut or vanilla              | 5,90€  |
| Fresh seasonal fruit                                         | 6,10€  |
| Chocolate coulant with macadamia nut ice cream (gluten-free) | 7,20€  |
| Assortment of select cheeses 80 gr approx.                   | 10,70€ |