

Starters

and cold appetizers

Crisps	2,40€
Anchovies in vinegar (8 units)	9,80€
Puff pastry toast with smoked sardine (unit)	4,40€
Puff pastry toast with salmon fillet and avocado (unit)	5,00€
Russian salad	7,70€
Cuttlefish with creamy kimchi	12,70€
Selection of DOP cheeses with jam	13,20€
Selection of DOP Valencian sausages	13,20€
Octopus carpaccio with La Vera paprika	15,40€
Old chop carpaccio with parmesan and arugula	18,70€
Selection of iberian cold cuts	18,70€
Tuna tataki with wasabi and sriracha mayonnaise	19,70€
Hand cut 5J ham 100 gr aprox.	27,50€

Salads

Santa Aneta	13,20€
Valencian tomato with tuna belly, olives and chilli	
Caprese	14,30€
Tomato, basil and DOP burrata	
Goat cheese	15,40€
Green sprouts with pine nuts, walnuts, goat cheese and bacon	
Eggplant salad	16,50€
Roasted eggplant with sobrasada, parmesan, aruga,	
honey and sugar sesame seeds	
Salted fish salad	22,00€
Salted fish with tomato	

Hot Starters

Puff pastry bread with oil and Maldon salt	5,40€
Tempura cod clouds (unit)	4,20€
Mini brioche with baby squid in tempura and lime mayonnaise (unit)	5,00€
Mini brioche with pulled pork and picked onions (unit)	5,00€
Crispy cone with Caesar chicken (unit)	5,80€
Natural French fries	8,30€
Grilled eggplant with La Vera paprika	8,70€
Bravas potatoes in our style	8,80€
Stewed Tuna Loin in the Style of Villajoyosa	10,50€
Fried pork bacon	10,50€
Fried squid	10,80€
Grilled baby squid	12,70€
Grilled mussels	13,10€
Grilled cuttlefish	13,20€
Coca El Nàutic with char-grilled eggplant and dried fish	13,80€
Fried little squid	15,40€
BBQ seasonal vegetables	16,40€
Squid in two textures	18,20€
Flambéed red shrimp with garlic	18,70€
Grilled octopus with potato parmentier	19,30€

La Lonja Treasures

Scallop (unit)	4,40€
Gillardeau Oyster (unit)	5,50€
Tellins 200 gr aprox.	16,40€
Selection of fried fish from La Lonja	17,60€
Boiled Denia shrimp	According to market

Ask for the day's suggestions

Kids Plates UP TO 12 YEARS OLD

Macaroni Bolognese	9,80€
Special seafood rice with shelled prawns (lunchtime only)	10,50€
Crispy chicken with smiling potatoes	10,50€
Fried squid with smiling potatoes	10,50€

Paellas

Special seafood rice with shelled prawns	18,70€
Paella with octopus and mantis shrimp	19,80€
Figatells paella with quail eggs and young garlic	19,80€
Seafood paella	20,90€
Iberian secret paella	23,10€
Lobster paella	24,20€
Carabinero rice "a la llauna"	24,20€
Carabinero paella	25,30€

Creamy Rice

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

Fideuás with thin noodles

Special seafood noodles with shelled prawns	18,70€
Noodles with octopus and mantis shrimp	19,80€
Seafood noodles	20,90€

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

Joseph

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

	German knuckle	18,70€
0	Tender barbecued lamb chops	20,90€
Ö	Beef tenderloin	25,30€
Ö	Matured beef steak 500 gr aprox	30,80€
O	Iberian Loin 100% acorn fed	34,10€
Ö	T-Bone	55,00€
	Segovian piglet (2p)	56,70€
	Roasted suckling lamb from Aranda del Duero (2/3p)	61,50€
Ö	Mature 60/80 days old beef steak	66,00€
	Cut, according to weight, price per kilogram	

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

Fish

Salmon	17,60€
Sea bass	17,60€
Gilthead sea bream	17,60€
Marcel - style Tuna belly	According to market

Homemade Desserts

10€
20€
50€
50€
70€
70€
20€
50€
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More Desserts

2 scoops of ice cream to choose from:		5,40€
sour cherry, macadamia nuts, coconut or vanilla Fresh fruit of the season		5,50€
Chocolate coulant with macadamia		
nut ice cream. Gluten free		6,50€
Cheese selection	1/2 ration	ration
	8,80€	17,60€