



LUNCH menu 24€

Starters

Squid cannellone, with eggplant, dry tomatoes and white garlic

Duels and losses of quail

Green curry of prawns and red sea scorpion

Main course, choose one of them (rice minimum two people)

Noodles paella with cauliflower, artichoke and smoked Iberian pork

Creamy rice of squid, cuttlefishspawn and tender garlic

Valencian paella / Seafood paella

Dessert

Lime sponge cake and cardamom with fresh fruit sorbet

DINNER menu 32€



Starters

Squid cannellone, with eggplant, dry tomatoes and white garlic

Duels and losses of quail

Cod fritter with garlic sauce of roasted pumpkin

Main Courses

Green curry of prawn and red sea scorpion

And

Sirloin carpaccio with sausage cream

Dessert

Lime sponge cake and cardamom with fresh fruit sorbet



menú MEDIODÍA 24€

Entrantes individuales

Canelón de calamar relleno de brandada de berenjena y tomate seco con ajo blanco

Duelos y quebrantos de codorniz

Curry verde de gambones y cabracho

Plato principal a elegir entre (arroz mínimo dos personas)

Paella de fideos con coliflor, alcachofas y secreto ibérico ahumado

Meloso de calamarcitos, huevas de sepia y ajos tiernos

Paella valenciana / Arroz del senyoret

Postre

Bizcocho de lima y cardamomo con sorbete de fruta fresca

menú NOCHE 32€



Entrantes individuales

Canelón de calamar relleno de brandada de berenjena y tomate seco con ajo blanco

Duelos y quebrantos de codorniz

Buñuelo de bacalao y all i oli de calabaza asada

Platos Principales

Curry verde de gambones y cabracho

y

Carpaccio de solomillo con sabayón de chistorra

Postre

Bizcocho de lima y cardamomo con sorbete de fruta fresca