



Vegetables & Salads

Artichoke flowers with romesco sauce (per unit)	4,8 €
Smooth boletus mushroom cream with free-range egg and Parmesan crisp	15,8 €
Portobello mushroom carpaccio with basil oil and arugula	14,5 €
Fresh living lettuce and organic tomato salad	15,5 €
House special mixed salad, L'Albufera style	15,7 €
Pink tomato salad with spring onion and tuna belly	15,7 €
Roasted red pepper salad with tuna belly	16 €
Russian salad	16 €

Cured Meats & Salted Fish

100% Iberian acorn-fed ham with glass bread	27, €
Premium cured beef from León with fresh pollen and first cold-pressed olive oil	22,5 €
Anchovies at their perfect salt point (per unit)	4,2 €
Selection of cured and marinated fish: smoked eel, white anchovy, anchovy and marinated sardine	25 €

To Share

Line-caught squid, lightly battered and seasoned	20,5 €
Carril clams in green sauce or marinera sauce	24,2 €
Galician-style octopus	25,8 €
King prawns sautéed in garlic	22 €
Galician-style scallop or served natural (per unit)	4,8 €
Navarra chistorra sausage and Burgos black pudding pairing	17,5 €
Homemade ham and boletus mushroom croquettes	15,5 €
Valencian tuna titaina with free-range farm eggs	17 €



From Our Master Rice Chefs (Minimum 2 people – price per person)

Valencian Paella	24 €
Arroz del señoret (peeled seafood rice)	25,5 €
Rice with carabineros prawns and cuttlefish	34,5 €
Lobster rice	36,5 €
Black rice with cuttlefish and scallops	25 €
Arroz a banda	25,5 €
Gandía-style seafood fideuà	25,5 €

Creamy Rice Dishes (Minimum 2 people – price per person)

Rice with carabinero prawn and cuttlefish	36,5 €
Rice with Iberian pork ribs and artichoke	25,5 €
Fisherman's rice	26 €
Rice with beef cheeks, pumpkin and smoked pickled peppers	33,5 €

Contemporary Rice Dishes (Minimum 2 people – price per person)

Rice with rabbit, artichokes and crispy ham	26,5 €
Rice with bone marrow and skirt steak	30 €
Rice with bluefin tuna and seasonal mushrooms	28 €

Fish

Line-caught hake, Roman style	26,8 €
Bluefin tuna with guacamole and crispy corn	27,9 €
Donostiarra-style turbot	29 €

Meat

XL ribeye steak topped with fried eggs	59 €
Mature beef tenderloin	27 €
Veal Milanese with poached egg and truffle	24 €
Grilled marinated chicken breast	20,9 €

*Bread and appetizer per person: €3.20

*An allergen and food intolerance menu is available upon request.