

SMALL BITES

Ham croquette with popcorn powder.....	3.80€ ud	
Homemade cod fritter with black garlic "all i oli ".....	3,50 € ud	
Gilda gordal with anchovy in chamomile dressing and tuna mojama.....	5,00 € ud	
Brioche filled with ratatouille and preserved tuna	5,00 € ud	
Gillardeau oyster No. 2	5,50 € ud	

TO SHARE

Russian salad with tuna, smoked egg yolk, pickles and breadsticks	14,00 €	
Supl. red shrimp.....	4 ud / 16,00 €	
Lemon fish with bitter orange, tiger's milk, kumquat, corn nuts and orange ice cream.....	19,00 €	
Valencian tomato salad with tuna, pickles and braised lettuce vinaigrette with boletus.....	17,00 €	
Braised leeks with creamy burrata, pistachio pesto, parmesan ice cream and crunchy crum.....	17,00 €	
Eggs with smoked eel, "all i pebre" sauce and crunchy kale	17,50 €	
Supl. Truffle.....	5,00 €	
Steak tartare with braised marrow emulsion, egg yolk and crunchy bread.....	27,00 €	
Poularde cannelloni with bechamel truffle.....	16,00 €	
Supl. Truffle.....	5,00 €	
Grilled squid with garlic and lemon.....	23,50 €	
Served with our tomato, bread and "all i oli"	3,50 €	
Served with rustic bread	1,80 €	

FROM THE SEA

Cuttlefish ink pasta with clams and parsley.....	20,00 €	
Sole with garlic and seasonal vegetables.....	27,00 €	
Fish of the day	to consult	

FROM THE MOUNTAIN

Beef burger with caramelized onion in mistela, comté cheese and Valencian tomato	20,00 €
Bone steak 500gr./600gr. cooked on a salt stone with peppers and fried potatoes.....	40,00 €
Duck magret with smoked purée, pears in wine and shallots.....	22,00 €
Supl. grated truffle.....	5,00 €

RICE

“Molino Roca” rice with cuttlefish and red prawns.....	26,00€
Valencian paella with chicken and rabbit Supl. snails +3€	25,00 € 
“Señoret” fideua	25,00 €
Creamy rice with carabineros, boletus and truffle	30,00 €

Minimum 2 people. Under reservation. Price per person.
Due to preparation requirements, the same type of rice must be ordered
by all guests.

DESSERTS

Creamy cheesecake with milk meringue ice cream.....	7,00 €
Orange with mango ice cream, spicy coconut gazpacho, sesame tuile and strawberry mint	6,00 € 
Chocolate cake with oil and salt	7,00 €
Torrija, glazed with orange and meringue milk ice cream	8,00 €
White chocolate sphere with amarena foam and violet ice cream and flowers.....	12,00 €

Spicy 

Valencian product 

Vegetarian 

Allergen information available upon request

T A S T I N G M E N U

Gilda gordal with anchovy in chamomile dressing and tuna mojama.

Ham croquette with popcorn powder.

Lemon fish with bitter orange, tiger’s milk, kumquat, corn nuts and orange ice cream.

Braised leeks with creamy burrata, pistachio pesto,parmesan ice cream and crunchy crum.

Poularde cannelloni with bechamel sauce and grated truffle.

”Molino Roca” rice with cuttlefish and red prawns.

White chocolate sphere with amarena foam and violet ice cream, and flowers.

Drinks not included

.....55 €

**TASTING MENU
WITH WINE PAIRING**

.....70 €