



★ **COLD STARTERS** ★

Russian salad "La Maka" --- 10€



Octopus salad with paprika mayonnaise and crispy wontons --- 14€



Salad with typical dry fish, pickles and seasonal tomatoes --- 14€



Goat cheese salad with mango vinaigrette --- 12€



Artichoke salad with tuna belly and vegetable crudites vinaigrette --- 14€



Platter of Alicante sausages and aged sheep cheese (crystal bread and grated tomato) --- 15€



Alicante´s bread of tomato confit with burrata straciatella --- 12€



FINGER FOOD

Tuna tartar with bread sticks and wasabi mayonnaise --- 4€/ud



Prawn creamy croquette and garlic emulsion --- 3€/ud



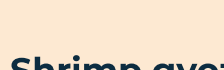
Pork cheek croquette with red sweet potato puree --- 3€/ud



Scallop with mustard vinaigrette and vegetable crudites --- 4€/ud



Crispy bacon ravioli with demiglace pipette --- 3,5€/ud



Bread with tomato and garlic mayonnaise

1/2 --- 3€

1 --- 4,5€

PICAPICA

Bravas potatoes with chili sauce and pickles --- 10€



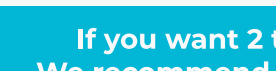
Artichoke flower baked with mushrooms and "romesco" sauce and vegetable chips --- 14€



Grilled vegetables with beet hummus --- 12€



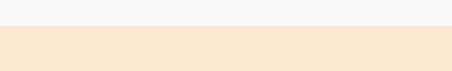
Breaded little squid with pepper alioli --- 16€



Grilled squid with mary sauce --- 20€



Shrimp gyozas with kimchi mayonnaise and pickled onion --- 10€



Cheeks of iberic pork canneloni with mushrooms sauce --- 10€

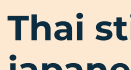


TACOS

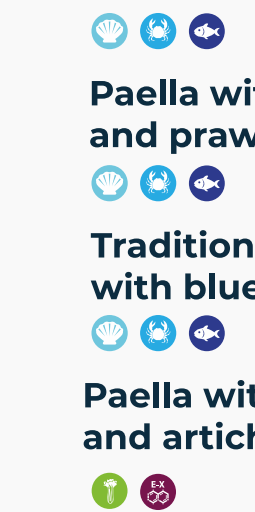
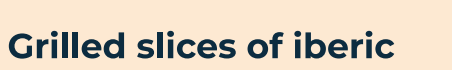
Pork taco with guacamole, sweet chili mayonnaise and pickles --- 6€



Grilled chicken taco with romesco sauce and pickle pepper --- 5,5€



Kung pao prawn taco --- 6,5€



PAELLAS

MINIMUM 2PAX.

Traditional paella with squid --- 14€



Traditional paella with tuna and prawns --- 18,5€



Paella with turbot and prawns --- 21€



Traditional paella with blue crab --- 15€



Paella with iberic pork and artichokes --- 18€



Paella with beef entrecote --- 25€



Paella with rabbit --- 16€



Paella vegetables (on request) --- 15€



If you want 2 types of rice, We recommend ordering them.

If you want any type of rice, ask us.

They can all be done in "Fideuá".

MAIN COURSES



Thai stir-fry prawns and japanese mushrooms with hoisin sauce --- 16€

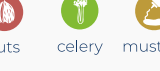


Bbq beef entrecote --- 22€

Grilled slices of iberic pork with tender garlic and "romesco" sauce --- 19€



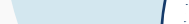
Confit cod with sweet potato purée and sautéed baby beans --- 19€



DESSERTS

Chocolate "crazines" --- 8€

RECOMMENDED FOR 2 PER.



Cheese cake fondant --- 8€

Tiramisu mousse --- 8€

Mille-feuille of hazelnut ganache with almond ice cream --- 8€

Cheese pistachio cake --- 9€

Allergen information

