



★ COLD STARTERS ★

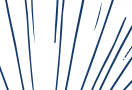
Russian salad “La Maka” --- 10€



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€



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

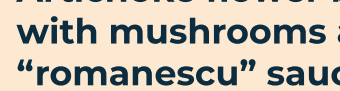


FINGER FOOD

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



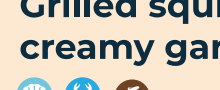
Prawn creamy croquette and garlic emulsion ----- 3€/ud



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



Scallop with mustard vinaigrette and vegetable crudites ----- 4,5€/ud



Bread with tomato and garlic mayonnaise

1/2 ----- 4€

1 ----- 5,5€

PICAPICA

Bravas potatoes with red curry sauce and pickles pepper ----- 10€



Artichoke flower baked with mushrooms and “romanesco” sauce and vegetable chips ----- 14€



Grilled vegetables with beet hummus ----- 12€



Breaded little squid with pepper alioli ----- 16€



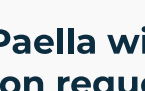
Grilled squid on a bed of creamy garlic sauce --- 20€



Shrimp gyozas with kimchi mayonnaise and pickled onion ----- 11€

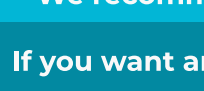


Iberian pork cheek cannelloni ----- 10€



TACOS

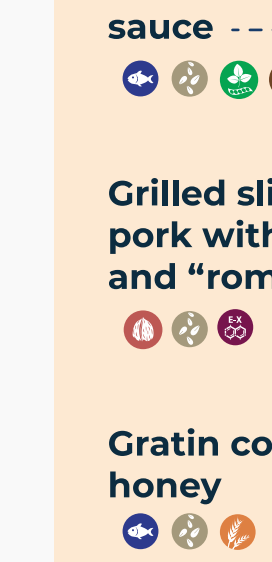
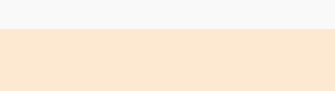
Pork taco with guacamole, sweet chili mayonnaise and pickles ----- 6€



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



Taco of stir-fried prawns ----- 7€



PAELLAS

MINIMUM 2PAX.

Traditional paella with squid ----- 14€



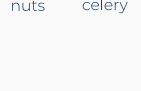
Traditional paella with tuna and prawns ----- 19€



Traditional paella with blue crab ----- 15€



Paella with seafood ----- 21€



Paella with red prawn and king prawn ----- 20€



Paella with iberic pork and artichokes (on request) ----- 18€

Paella with beef entrecotte (on request) ----- 25€

Paella with rabbit (on request) ----- 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



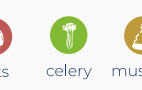
Salmon with saffron sauce ----- 19€



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



Gratin cod with alioli honey ----- 19€



BBQ beef entrecotte----- 22€

DESSERTS

Chocolate “crazines”--- 8€

RECOMMENDED FOR 2 PER.

Cheese cake ----- 8€

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

Allergen information

gluten wheat crustaceans egg fish peanuts soy milk

nuts celery mustard sesame sulphites mollusks lupins

