



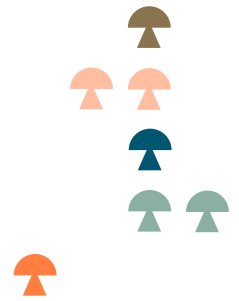
## WHAT WOULD YOU LIKE TO START WITH

- OLIVES 2,5 €  
6|
- FRESH ANCHOVIES IN VINEGAR 7 €  
6|
- PICKLED MUSSELS 8,5 €  
8|
- FRESH ANCHOVIES FROM CANTABRIC SEA IN OLIVE OIL. 1/2 ration 6 € 11 €  
2|5
- RUSSIAN SALAD 1/2 ration 6 € ration 8 €  
2|5|7
- PATATAS BRAVAS 1/2 ration 5 € ration 7 €  
7|10

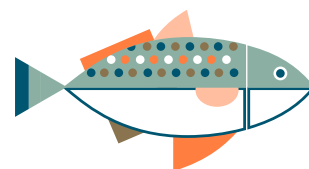
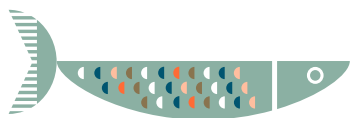


## COLD TAPAS

- FOIE GRASS "SANDWICH" WITH SWEET POTATO AND CINAMON 2un. 9 €  
2|7|10
- FOIE GRASS "SANDWICH" WITH STRAWBERRY, HAZELNUT AND COCONUT 2un. 9 €  
2|7|10
- CESAR "TACO" 2un. 6,5 €  
1|2|4|7
- FISH "TACO" 2un. 6,5 €  
2|4|5|7|8|10|13
- HAPPY JAPO SALAD WITH LIME, CORN, CUCUMBER, ALMOND,  
SESAM DRESSING AND LETTUCE 8,5 €  
10|11|12|13
- BURRATA SALAD WITH BASIL ICE CREAM, SMOKED AUBERGINE AND  
PISTACHIO 9,5 €  
2|7|10
- PUMPKIN HUMMUS WITH CANE HONEY, SESAM SEEDS AND BREAD TOAST 8 €  
2|10|12|13
- SALMON SASHIMI WITH LIME AND JAPANESE DRESSING 18 €  
5|12|13
- CARAMELIZED BRIOCHE WITH GOAT CHEESE AND ANCHOVIES 10,50 €  
2|5|7



- TUNA TATAKI, WITH AKAME AND KIMCHI SAUCE 17,50 €  
5|7|8|12|13
- SALMON TARTAR WITH YUZU, JAPONESE DRESSING AND LIME 18,5 €  
2|3|5|7|8|12|13
- SOFT BREAD TOAST WITH SMOKED AUBERGINE, SARDINE, YUZU AND MASCARPONE CHEESE 8,5 €  
2|5|7|10



## HOT TAPAS

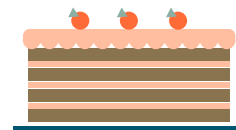
- CROQUETTES (ASK TO OUR WAITERS)
  - MUSHROOMS
  - GOAT CHEESE, QUINCE AN TRUFFLE 2|4|7
  - HAM 2 un. 4,5 €
  
- AUBERGINE OR ARTICHOQUES CHIPS DEEP FRIED WITH CANE HONEY  
(DEPENDING ON THE SEASON) 9,5 €
  - 2| 9,5 €
  
- TERIYAKI CHICKEN WITH BASMATI RICE, LEMON ZEST AND PEANUTS 10,5 €
  - 5|7|11|12|13
  
- CUTTLEFISH BURGER WITH MAYONNAISE 11 €
  - 5|7|11|12|13
  
- VEAL CHEEK WITH POTATO PURÉ, HAZULNUT, HONEY AND COCOA 17 €
  - 7|10|14
  
- PART BOILED EGG, POTATO PURÉ, MUSHROOMS AND TRUFFLE 10 €
  - 4|7|
  
- YAKISOBA NOODLES WITH VEGETABLES 9,5 €
  - 2|5|10|12|13
  
- GORGONZOLA TAGLIATELLE 9 €
  - 1|2|7|10
  
- RICE WITH VEAL CHEEK 16 €
  - 14|
  
- RICE WITH IBERIAN PORK, VEGETABLES, SESAME,  
SOYA AND SWEET AND SOUR SAUCE 10 €
  - 2|5|11|12|13



## SANDWICHES

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- TRUFFLE BIKINI SANDWICH WITH YORK, CHEESE AND TRUFFLE OIL 7 €  
2|7|
- VEAL CHEEK BIKINI SANDWICH WITH MUSTARD, MAYONNAISE AND CUCUMBER 9,5 €  
2|7|9|
- PULLED PORK BIKINI SANDWICH WITH BBQ MAYONNAISE, CHEESE, CUCUMBER AND RED ONION 2 un/ 9,5 €  
2|7|
- BAO BREAD PEKIN DUCK WITH HOISIN SAUCE 2 un/ 9,5 €  
2|12|13|
- BAO BREAD CIUDAD DE MEXICO WITH IBERIAN PORK, GUACAMOLE AND CORIANDER 2 un/ 9,5 €  
2|
- BRIOCHE BURGER WITH CHEESE, TARTARA, CUCUMBER SAUCE AND CARAMELIZED ONION 7,5 €  
2|7|



## DESSERTS

- CARAMELIZED BRIOCHE WITH ALMOND ICE CREAM 6,5 €  
2|7|10
- CHOCOLATE BROWNIE WITH SALTED CARAMEL ICE CREAM 5,5 €  
2|7|10
- HAZZELNUT BISCUIT WITH HOT CHOCOLATE AND ICE CREAM 5,5 €  
2|7|10
- NEW YORK CHEESECAKE 5,5 €  
3|7|8
- YOGHURT MOUSSE WITH APPLE AND CRUMBLE 5 €  
2|7|10
- TIRAMISÚ. 5,5 €  
2|7
- PINEAPPLE CARPACCIO WITH COCONUT ICE CREAM AND YUZU 5 €  
7
- CARROT CAKE 5,5 €  
10



## RED WINES

<b>ALDEYA</b> <i>Coupage, D.O. Cariñena</i>	2,50€	15,00€
<b>EDULIS CRIANZA</b> <i>Tempranillo, D.O. Rioja</i> <i>Un trago placentero con largo postgusto</i>	3,50€	17,00€
<b>OAK ROBLE</b> <i>Tempranillo, D.O. Ribera</i> <i>Directo y adictivo</i>	3,30€	16,00€
<b>LA LLOMA</b> <i>Bonicaire y Monastrell, D.O. Valencia</i> <i>Para divertir a tus pupilas, de la terreta</i>	3,30€	16,00€
<b>LA NOVICIA</b> <i>Bobal, D.O. Utiel Requena</i> <i>Elegante y cremoso</i>	---	17,00€
<b>FET A MÀ</b> <i>Monastrell, D.O. Alicante</i> <i>Sabroso e intenso</i>	---	18,00€
<b>GOTAS DE HABLA DEL SILENCIO</b> <i>Tempranillo y Syrah, D.O. Extremadura</i> <i>Fruta fresca</i>	---	17,00€
<b>PAGOS DE ANGUIX</b> <i>Coupage, D.O. Ribera del Duero</i> <i>Opulento y goloso</i>	---	25,00€
<b>ABADIA RETUERTA</b> <i>Tempranillo, D.O. Castilla y León</i> <i>Selección especial 93 p Parker, un tinto que nunca falla</i>	---	35,00€
<b>ALDEYA ROSADO</b> <i>Garnacha, Syrah, D.O. Cariñena</i>	2,50€	15,00€

## WHITE WINES



<b>MONSALVE</b> Verdejo, D.O. Rueda	2,50€	15,00€
<b>COS N.1</b> Albariño, D.O. Rias Baixas <i>Joven, cosechero y expresivo</i>	2,50€	15,00€
<b>MAS DELS CAVALLS</b> Chardonnay, D.O Alicante <i>De marcado carácter mediterráneo</i>	3,50€	16,00€
<b>LA VELLA BLANC</b> Meringuera y Malvasía, D.O. Valencia <i>Vino natural que se aleja de los blancos artificiales</i>	3,30€	16,00€
<b>FILLABOA</b> Albariño, D.O. Rias Baixas <i>Suave, fresco y equilibrado</i>	---	22,00€
<b>ABAD DON BUENO ESENCIA</b> Godello, D.O. Cierzo <i>Personalidad única y seductora</i>	---	20,00€
<b>JAVIER SANZ</b> Verdejo, D.O. Rueda <i>Fresco, frutoso y con buena acidez</i>	---	25,00€
<b>PHIL COLIN</b> Chardonnay, D.O. Bourgogne <i>Poderoso, seco y con buena acidez. Sobran las palabras</i>	---	30,00€
<b>WILLI HAAG</b> Riesling Trocken Mosel, Alemania <i>Jugoso y con refrescante acidez</i>	---	24,00€
<b>CARLOTA SURIA</b> Brut nature organic Macabeo D.O. Uitel Requena		20,00€

## CAVAS &amp; VERMUTS

<b>CAVA BENJAMÍN</b>	4,00 €	<b>APEROL SPRITZ</b>	4,50 €
<b>CAMPARI</b>	4,50 €	<b>TINTO DE VERANO</b>	2,50 €
<b>NEGRONI</b>	7,00 €	<b>MARTINI SECO</b>	3,20 €
<b>MARTINI BLANCO</b>	3,20 €	<b>JARRA DE SANGRÍA</b>	13,50 €
<b>VERMUT DE GRIFO</b>	3,20 €		



<b>GROLSCH</b>	 2,00    3,50    5,00
<b>ESTRELLA GALICIA BODEGA</b>	 2,00    3,50    5,00
<b>ESTRELLA GALICIA 5,5°</b>	2,50 
<b>ESTRELLA GALICIA 1906 6,5°</b>	2,70 
<b>ESTRELLA GALICIA 00 TOSTADA 0,0°</b>	2,50 
<b>AFFLIGEM (BLOND, BELGA) 6,7°</b> <i>Cerveza de abadía Belga, Blonde ale de libro.</i>	3,50 
<b>PAULANER (TRIGO, ALEMANA) 0,5 L 5,5°</b> <i>Una rubia clásica de trigo Alemana</i>	4,00 

## ALTHAIÁ

- Cerveza Artesana de Altea -

<b>CAP BLANC 33 cl - SESSION IPA - 5° - 42 IBU</b>	3,50 € 
<b>IPA 33 cl - INDIA PALE ALE - 6,5° - 55 IBU</b>	3,50 € 
<b>COSTA ESTE 44 cl - NEW ENGLAND IPA - 6,5° - 40 IBU</b>	6,00 € 
<b>MISTRAL 44 cl - DOBLE IPA - 8,7° - 60 IBU</b>	6,00 € 
<b>POSIDONIA 44 cl - DOBLE IPA - 8,2° - 60 IBU</b>	6,00 € 





- Estrella Galicia Beer	2,5 €
- Olives	3 €
- Chips	1,2 €
- Pickled mussels	7 €
- Mejillones	8 €
- Fresh anchovies from Cantabric Sea in olive oil	9 €
- Russian salad	7,5 €
- Hummus	8 €
- Patatas Bravas	6,5 €
- Carrillera	17 €
- Part boiled egg 64C, potato puré, truffle and mushrooms	2uni. / 9 €
- Pineapple carpaccio with coconut ice cream and yuzu	5 €
- Yougurt mousse with apple and crumble	5 €
- Ice cream and sorbets	4 €
- Hazzelnut biscuit with hot chocolate and ice cream	5 €
- Happy japo salad with lime, corn, cucumber, almond, sesam dressing and lettuce	8,5 €
- Gluten-free bread	1,5 €



- Olives	3 €
- Patatas Bravas	6,5 €
- Aubergine or artichokes chips deep fried with cane honey (depending on the season)	9 €
- Vegan Burger	10 €
- Yakisoba noodles with vegetables, lemon zest, peanuts and sesam seeds	9,5 €
- Soft bread toast with smoked aubergine, sardine, yuzu and mascarpone cheese	8 €
- Hummus	8 €
- Sorbets	4 €
- Pineapple carpaccio with coconut ice cream and yuzu	5 €
- Happy japo salad with lime, corn, cucumber, almond, sesam dressing and lettuce	8,5 €



## MENU "PICAETA"

- RUSSIAN SALAD

2|5|7

- FOIE GRASS "SANDWICH" WITH SWEET POTATO AND CINAMON

2|7|10

- AUBERGINE OR ARTICHOQUES CHIPS DEEP FRIED WITH CANE HONEY (DEPENDING ON THE SEASON)

- CESAR "TACO" SALAD

1|2|4|7

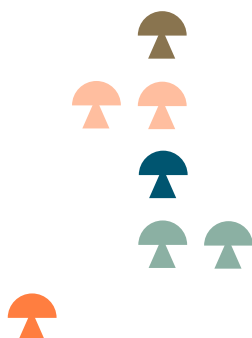
- CUTTLEFISH BURGER WITH MAYONNAISE

7|5|2|11

- TERIYAKI CHICKEN WITH BASMATI RICE, LEMON ZEST AND PEANUTS

5|7|11|12|13

- DESSERTS



21 €/ per person