

Menu

To whet your appetite: Starters

- Garlic prawn croquettes with citrus aioli (4 units) 13,00€
- Truffle croquettes (gluten-free) with mayonnaise (6 units) 12,00€
- Boletus croquette with mushrooms and truffle mayonnaise (2 pcs.) 8,00€
- Ham croquettes with Iberian ham shavings (4 units) 12,00€
- Cod croquettes on soft (4 pcs.) 13,00€
- Patatas Bravas Caval 9,00€
- Beef cheek parcels with pickled onion and Pedro Ximénez reduction (5 units) 12,00€
- Sliced Iberian ham 29,00€
- Hand-cut ham hock slices with Murcian seasoning 16,00€
- Soria-style pork belly with lime aioli 16,00€
- Toasted bread with caramelized onion and foie mi-cuit (2 units) 15,50€
- Toasted bread with matured beef sobrasada honey tears (2 units) 15,50€
- Crystal bread toast with pink tomato and Cantabrian anchovy 7,50€
- Garlic prawns "Caval" (5 units) 16,90€
- "Blanqueries" or Thai mussels 15,00€
- Andalusian-style calamari 19,00€
- Special Fried Caval 18,00€
- Battered baby squid 19,00€
- Shrimp fritters from San Fernando, Cádiz (2 units) 16,00€
- "Royal nº1" oysters (Check availability) €5.00 / unit

WE'VE GOT A GAME ON! FORMULA 1, TENNIS, SAILING, EUROPEAN LEAGUES...

- Black Angus burger with Iberian bacon, caramelized onion, Bloody Mary ketchup, iceberg lettuce and Parmesan shavings with French fries 14,00€
- Creole sausage hot dog with crunchy onions, Bloody Mary ketchup, smoked mustard and pickle relish, served with fries 18,00€
- Bao buns with beef cheek stew and pickled onions (2 pcs.) 17,50€
- French fries with mayonnaise and tagine 4,90€
- Fried sweet potato with tartar sauce 6,50€

Green and more Salads and vegetables

- Burrata salad with Valencian tomato, accompanied by spring onion and smoked cod in oil 17,50€
- Goat cheese salad with Valencian tomato, cucumber, mixed lettuce, carrot, mango and nuts 16,50€
- Almadraba salted fish salad on Valencian pink tomato carpaccio (mojama, cod and roe) 24,00€
- Caval salad with tuna belly, prawns and truffle 17,50€
- Flame-grilled eggplant with pistachio and honey praline, goat cheese and basil biscuit 17,90€
- Artichoke flower with Iberian pancetta veil, quail egg and foie gras 18,00€
- Salmorejo with crispy Iberian ham hash, grated egg and croutons 8,50€

Menu

“De la Terreta” Rice Dishes and Fideuá

- Vegetable rice 24,00€ / p.p.
- The gentleman's rice 27,00€ / p.p.
- Duck Fideuá with Foie Gras. 26,00€ / p.p.
- Fideuá de Secreto Ibérico 26,00€ / p.p.
- Lobster paella 32,00€ / p.p.
- Valencian Paella 26,00€ / p.p.

ALL (minimum 2 people)

For the “Enjoyers” Meats

- Cachopo stuffed with ham and goat cheese, with fried egg and truffle mashed potatoes 24,00€
- Beef carpaccio with Parmesan shavings 18,50€
- Wagyu carpaccio with cured egg yolk, mushrooms, olive cream and honey mustard foam 22,50€
- Chateaubriand with scalloped potatoes and vegetables 72,00€
- Lamb chops with baby potatoes, tartar sauce and French-style peppers 27,00€
- T-bone steak from an old cow (1 kg), with sautéed vegetables and potatoes, chimichurri and Pedro Ximenez reduction 74,00€
- Confit suckling pig on truffle parmentier and vegetables 24,00€
- BBQ ribs with fries and coleslaw 19,50€
- Grilled entrecote with roasted potatoes, grilled mushrooms and its mixed porcini mushroom sauce 28,00€

- Chicken nuggets with potatoes and sweet potato fries with tartar sauce 15,00€
- Premium beef tenderloin, with vegetables, potatoes and red wine sauce 30,50€
- Corn tostada with birria (stew of beef cheek, avocado, pickled onion, Mexican green salsa and its juice) 23,50€
- Slow-cooked pork loin, glazed with homemade barbecue sauce and served with baby potatoes sautéed in herb butter 27,00€

Fish

- Cod in three textures 28,00€
- Tuna belly carpaccio with hazelnut aioli 22,50€
- Tuna aguachile, typical of the Sinaloa region (Mexico) 23,50€
- Scallop and prawn ceviche with tiger's milk 24,50€
- passion fruit 24,50€
- Grilled octopus on truffle parmentier, green mojo sauce and crispy toppings 27,50€
- Grilled tuna, with spinach and Dacsa coke 27,50€
- Confit cod with sweet onion, confit tomato and crispy topping 29,00€
- Grilled turbot with vegetables sautéed in butter 29,50€

And of course... Vegan/Gluten-Free options

- Hummus and eggplant cannelloni (gluten-free) (2 pcs.) 19,50€
- Zucchini cannelloni (gluten-free) (2 units) 18,00€
- Truffle croquettes (gluten free) (4 pcs.) 12,00€
- Ham croquettes (gluten-free) (4 units) 12,00€
- Chicken fingers (gluten-free) 12,00€
- Hummus tartlets with grilled eggplant (4 units) 12,00€