

INFORMAL MENU TO START

Anchovy Gilda
López style
Russian Salad
Marinera (Puff pastry, Russian salad & anchovy)
Inkfish with mayonnaise

CANNED SPECIALTIES

Pickled Mussels
Anchovy Vadebo
Sardines
Hand-cleaned Anchovies López

IBERIAN & MORE

Iberian Loin & 5 Jotas Salchichón
½ 100% Iberian Ham
5 Jotas- 100% Iberian Ham
Cheese Selection

HOT DISHES

Pepito de Titaina (typical Valencia sandwich)
5 Jotas Iberian Ham Croquette- Cod bombon
Steak meatballs- Roast chicken cannelloni (Rausell style)
Brascada Mollete (small bun with meat & onion)
Mollete with sirloin & foie gras
Beef sweetbreads with caviar

MAIN COURSES

Kingfish (Virrey)
Turbot- Sea Bream
45-day matured beef chop
Sirloin Steak Tartare

SIDE DISHES

French fries
Confit Piquillo peppers

FROM THE DISPLAY

Cockles- Red Prawn
Baby Eel "a la bilbaína" with fried egg
Razor clams (½ dozen)
Gillardeau Oyster N°2
Gillardeau Oyster N°2 with caviar
XXL Scarlet Prawn (Carabinero)
Red Prawn with garlic
Riofrío Organic Caviar Naccarii (30g)
XXL Norway Lobster (Cigala)

BY RESERVATION (Stews)

Lobster with eggs & potatoes
Red prawn from Dénia with eggs & potatoe