

Our Tables.



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| *Iberian ham and cured cheese. | 13,50€ |
| *Iberian cured with sobrasada. | 12,90€ |
| *Cheese assortment. | 11,40€ |

Salads.

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| *Salad of smoked meats with citrus vinaigrette. | 13,50€ |
| *Iberian Salad. (asparagus, mushroom, Iberian Ham, sundried tomato and dressing). | 11,80€ |
| *Burrata with basil oil, tomato carpaccio and olive paste “Olivada” | 12,90€ |
| *Salad Alazena (dried fruits, apple, goat cheese and red berries vinaigrette). | 11,30€ |
| *Salad Campera (chicken confit, mozzarella pearls, crispy onion and honey-mustard sauce). | 10,90€ |



Starters.

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| *Beetroot and chickpea hummus with “totopos” | 8,60€ |
| *Spanish potatoe salad (Olivier salad). | 6,40€ |
| *Stuffed sea urchin au gratin. | 6,90€ (unit) |
| *Aubergine tears with cane honey. | 7,80€ |
| *Small pan of free range eggs, Iberian Ham, potato confit and Padrón peppers. | 9,40€ |
| *Small pan of free range eggs, sausage from Confrides and fried potatoes. | 9,40€ |
| *Sea bass ceviche. | 9,80€ |
| *Crepe stuffed with Brie cheese, tomatoe marmalade, honey and Parmesan flakes. | 9,60€ |
| *Octopus leg with soya mayonnaise. | 21,70€ |
| *Croquettes of: Iberian ham / cuttlefish and prawns / boletus / beef tail. | 1,50€ (unit) |



- *Special Croquettes. Black rice and alioli /ajoarriero cod/
pumpkin and parmesan/ suckling pig and apple. 2,00€ (unit)
- *Potato primor with “mojo picón”. 8,90€
- *Chicken stiks marinated with honey and mustard. 10,70€
- *Grilled vegetables with baked Provolone cheese
and fig marmalade. 12,80€
- *Fried small squids with lemon and alioli or
Grilled small squids with garlic and parsley. 11,80€
- *Artichoke flower with truffled parmentier, cured
bacon, caramelised onion and quail egg. 9,90€
- *Cheek and mushroom rolls with Port coulis. 3,10€ (unit)



Meats.

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| *Pork sirloin with soya and honey with vegetables. | 15,50€ |
| *Deer shank with Umami sauce, chestnut puree and primor potatoes. | 23,90€ |
| *Duck magret with Oporto sauce, sweet potatoes purée and caramelized apple wedges. | 19,90€ |
| *Carved steak on a bed of potato confit and tender garlicks. | 17,50€ |
| *Entrecôte Black Angus (340/360gr) (Origin USA).
(Accompanied by potatoes with Padrón peppers). | 36,90€
4,50€ |
| *Suckling pig ingot with Requena sauce. | 17,50€ |
| *Grilled confit chicken with Masala sauce and sautéed wild rice with sultanas. | 13,90€ |
| *Beef sirloin with hunter sauce. | 23,60€ |



- *Alazena burger (veal or Veggie), goat cheese, rucola, caramelised onion and tomato marmalade. 14,50€
- *Provenzal burger (veal or Veggie), Cherrys tomatoes confit, rucola, Provolone cheese, bacon and black olive mayonnaise. 14,80€
- *Chicken burger (breaded chicken, lettuce mix, fried egg and smoked mayonnaise). 13,90€

Fish.

- *Grilled hake on prawn risotto. 15,50€
- *Marinated tuna Tataki with sweet potato puree. 18,40€
- *Cod confit on potato cream, ratatouille and olive paste “Olivada”. 16,80€
- *Grilled sea bass with chopped sun-dried tomato, paprika and y almonds. 14,90€
- *Grilles salmon with a touch of dill, sweet orange marmalade/soya and vegetables. 16,70€



Rice and more... (Dried to order)

Dry / Mellow

*A banda (squid and prawn tails).	11,90€ /12,90€
*Black rice (prawn tails, squid and squid ink).	12,20€
*A banda with octopus.	15,80€ /16,80€
*Señoret (tuna, mussel, prawn and squid).	14,40€ /15,40€
*Rape with artichokes and clams.	13,90€ /14,90€
*Lobster (only by order).	19,90€ /21,90€
*Risotto with boletus, truffle and parmesan slices.	12,40€
*Musaka Marinera au gratin (with squid and praws).	14,50€
*Cheese and pear stuffed sachets with walnut sauce.	12,90€

Rice dishes minimum 2 pax except risotto. Prices per pax.
Only 1 type of dry rice per table and max 10 pax. Can be combined with mellow rice.



For the Little ones (Recommended máx. 8 years old)

- *Pasta with Bolognese sauce or fried tomato. 6,80€
- *Chicken escalope with french fries. 6,60€
- *Marinated loin or fresh loin with fried egg and chips. 7,40€
- *Beef Burger with cheese and fries. 6,90€

Choose your bread.

- *Single loaf of bread. 1,20€
- *4 assorted flavoured bread rolls.
(Recommended for 2 pax). 3,40€
- *Payés bread (500gr) with a touch of garlic oil and
parsley. (Recommended for 4 pax.). 6,60€
- *Individual gluten-free bread. 1,20€

Others extras.



*Extra sauces (Port, Requena, Masala, Mojo picón, Hunter, Honey and mustard, alioli, tomato, etc.). 1,50€

Desserts.

*Chocolate soufflé with pistachio filling and vanilla ice cream. 5.90€

*Tartufo limoncello ice cream. 5,10€

*Red Velvet cake with berries. 4,90€

*Special Alazena “torrija” with nougat ice cream. 5,80€

*Cheese cake with quince jelly and marmalade. 6,40€

*3-chocolate sachets on vanilla ice cream and chocolate shavings (3 unit.). 4,80€

*Apple Tatin with meringue milk ice cream. 6,50€

*Grandma’s cake with chocolate and cream. 4,60€