

FETEN

- M E N U -

Bookings - restaurantefeten.com

Avenida Goleta, 21 - Playa San Juan, Alicante

PRESERVES

Cockles 	17,00
Mussels 	16,00
Razor shells 	13,00
Anchovies 	20,00
'Los Peperetes' Cockles 	36,00
'Los Perretes' Sardines in oil 	17,00

CURINGS

Tuna roe (100 gr) 	23,00
Dried salted tuna (100 gr) 	12,50
Tuna loin(100 gr) 	6,00
Hand-cleaned anchovy from the Cantabrian Sea (unit) 	3,50

SHOWCASE

Natural oyster 	4,95
Grilled oyster 	4,95
National squid / pan grilled, breaded or grilled - 100 gr  	7,00
Shrimp (100 gr)  	21,00
Acorn- fed Iberian pork loin (100 gr)	13,00
Selected cheese 	6,00 p.p.
Iberian ham	21,00



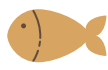
CEREALS
CONTAINING
GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUT



SOYA



DAIRY



NUTS



CELERY



MUSTARD



SESAME
SEEDS



SULPHITES



LUPINS



MOLLUSCS

FOR STARTERS

'Marinera'* with anchovies	  	5,00
Alicante-style 'Marinera'* With Pericana** and Dry fish	  	5,00
Octopus 'Marinera' * with herring and trout roe, and prawn bread	   	5,00
Mooo-rinera Marinera' with semi-cured beef, cured egg yolk and smoked cheese	  	5,00
Scallops, Japanese-Bilbao fusion style	     	7,00
Mango and citrus 'gazpachuelo' with salmon and prawns	  	8,00
Our 'Gilda' Tuna tartare	   	4,00
with sun-dried tomatoes and a hint of truffle	  	14,00
Hot 'Brava' Doughnut	   	5,00
Iberian pork loin croquette	   	2,50
Roast chicken and gorgonzola croquette	   	2,50
Smoked eel croquette	     	3,00
Cod croquette	   	3,50
Focaccia smoked sardine, cherry tomato confit and cured egg yolk	   	4,00

SANDWICHES

Iberian 'Pepito' with smoking cheese and Fetén sauce	   	12,00
Greek Kebab	  	13,00
Sea hot dog-brioche tempura hake, coleslaw, tartar sauce and beetrot chips	      	12,00
Squid roll	     	12,50
Pulled pork barbecue brioche	  	13,00
Tuna taco with tomato fried corn tortilla, bluefind tuna, tomato sorbet, olives and soy mayo	     	13,00



FOR SHARING

Carved Raf or seasonal		9,00
Tomato with pickled homemade ventresca (tuna belly)		12,00
Tomato with dry fish		12,00
'Japan' tomato	    	12,00
Raff, yakiniku mayonnaise, bluefin tuna sangacho, crispy nori and gherkins		
Stir-fried endives	 	13,00
with Murcian bonito, mango and yoghurt		
The Burra-ta	 	15,00
with basil and matcha tea ice cream, candied cherry tomatoes and tortilla crisps		
Coleslaw with crystal prawns	   	14,00
Caesar Salad	   	13,50
Traditional Russian salad	  	7,50
Happy egg Russian salad	  	9,50
Octopus and prawns salad	   	10,50
Classic 'bravas' spicy		6,00
Madrid-style tripe and snout		9,00
Sautéed beef sweetbreads	  	16,50
with mushrooms on a potato pancake		
Duck magret with vermouth	 	14,00
with hazelnuts and sun-dried tomatoes		
Pig's trotters, our way		7,00
Seafood-style prawn carpaccio	    	15,50
Octopus au gratin with spring garlic aioli	 	16,50
Thai prawn garlic sauce	  	18,00
Free-range chicken fingers	  	8,00



FOR THE BRAVE

Buttery rice with Iberian pork with vegetables and mushrooms		17,00
Pig's trotter chickpeas rice		17,00
Red shrimp and tuna rice	   	19,00
Lobster creamy rice Min. 2 people – in multiples of 2	  	25,00
Gazpachos A hot, comforting stew made with a base of stewed small game or farmyard poultry, sautéed vegetables, aromatic spices and crumbled pieces of flat, crisp unleavened bread		17,00
Gratin grilled aubergine 3 cheeses	 	14,00
Grilled red tuna (100 gr)	 	13,00
Red tuna tataki (100 gr) with sweet tomato tartare	  	14,,50
Cod in coconut 'all i pebre'		14,50
Duck and foie gras cannelloni	     	16,00
Oxtail lasagne with truffled bechamel sauce and demi-glace	 	17,00
Acorn-fed Iberian ham (100 g) with couscous and candied piquillo peppers		9,00
Galician veal entrecôte (100 gr) Minimum cut 350 g		7,00
Suckling lamb shoulder		31,00

Bread and Extra virgin olive oil service  2,10 ud.

NOTE: All seafood products served raw have been previously frozen as required by health regulations



DESSERTS

Caramelised french toast	   	8,00
Chocolate Soufflé	 	7,50
Cream mille-feuille	    	7,00
with salted caramel toffee		
Thousand chocolates	   	7,50
Caramelised rice pudding	  	7,00
con helado de almendra marcona y vainilla bourbon		
Lemón pie	    	7,00
our way		
Cookie-sú	    	9,00
Artisan ice cream	  	4,00
Chocolate, nougat, mantecado		
Sorbet		4,00
Dairy-free: mango, green apple or mandarin		
Colonel sorbet		6,50
ice cream + cava		

All prices include taxes

