

SALADS AND COLD STARTERS

- Goat cheese salad, with nuts and strawberry vinaigrette. 🍷 🍷16,00.-€
- Burrata salad with tomato carpaccio and smoked aubergine. 🍷 🍷18,00.-€
- Tomato with tuna belly. 🐟16,00.-€
- Cabañal titaine. 🐟 🍷14,00.-€
- Smoked sardine toast with bloody mery sorbet. 🐟 🍷14,50.-€
- Anchovies 00. 🐟3,00.-€
- Anchovies in vinegar. 🐟12,00.-€

HOT STARTERS

- Steamed Mussels. 🦪10,00.-€
- Small squid with broad beans. 🦪18,00.-€
- Tempura cod cheeke . 🐟16,00.-€
- Squid with romesco sauce and crispy bacon. 🍷 🍷24,50.-€
- Octopus in grilled oil, with sweet potato puree. 🦪24,00.-€
- Grilled cuttlefish. 🍷 🐟22,00.-€
- Tellinas. 🦪16,00.-€
- Crayfish with tender garlic 🦪18,00.-€
- Tempura vegetables. 🍷12,00.-€
- Prawns with garlic sauce. 🦪16,00.-€
- Bravas potatoes. 🍷9,50.-€
- Suckling pig stuffed bao breath, with wasabi pearls. 🍷6,50.-€
- Aubergine cannelloni with caramelized onion and cheese. 🍷18,00.-€
- Duck and foie cannelloni, with provolone and mushrooms sauce. 🍷18,00.-€
- Lobster croquette. 🍷3,50.-€
- Cheese croquette. 🍷3,50.-€
- Meat croquette. 🍷3,50.-€

FISH

- Cold confit with tomato gratin.   18,00.-€
- Tuna tataki with marijuana crust.   18,00.-€
- Turbot with broad beans and pistachio sauce.   24,90.-€

MEATS

- Duck magret with citrus sauce.  22,00.-€
- Matured beef entrecote (400gr).....24,00.-€
- Beef tenderloin with foie and red fruits sauce.   24,00.-€
- Beef cheeks with truffle puree. 18,00.-€
- Duck and foie canneloni, with provolone and boletus sauce.   18,00.-€

RICE

(minimum 2 people)

(* only on request)

- Valencian paella.....15,00.-€
- Mixed paella.   21,00.-€
- Meloso del Cabañal (creamy rice)(chicken,rabbit and vegetables)..15,00.-€
- Ribs,pork loin and sobrasada paella (*)18,00.-€
- Duck,ribs and truffle paella (*)19,00.-€
- Seafood paella.   21,00.-€
- Lobster paella.   23,00.-€
- Red rice (red prawns).   23,00.-€
- Crayfish and tender garlic rice.   18,00.-€
- Prawns paella,with tender garlic and asparagus.   18,00.-€
- Peeled prawns paella.   16,00.-€
- Black rice (peeled seafood black paella).   16,00.-€
- Cuttlefish and vegetables paella.   18,00.-€
- Crab rice.   21,00.-€

FIDEOS

MINIMUM 2 PEOPLE

(* ONLY ON REQUEST)

- Fideuà (seafood).    21,00.-€
- Black fideuà (peeled seafood)    16,00.-€
- Duck and foie fideuà (*) 21,00.-€



DESERTS

- Cheesecake. 🍷 🍷 🍷9,00.-€
- Colada pineapple. 🍷 🍷 🍷9,00.-€
- Donut tiramisu. 🍷 🍷9,00.-€
- Chocolate brownie. 🍷 🍷 🍷9,00.-€
- Valencian dessert. 🍷 🍷 🍷9,50.-€

SWEET WINES TO ACCOMPANY DESERTS

(price per glass)

- VI DE GLASS, gewürztraminer.....4,50.-€
- ENRIQUE MENDOZA, Moscatel de La Marina.....3,20.-€
- NÉCTAR, González Byass-Pedro Ximénez.....3,20.-€
- CASA DE LA ERMITA, Monastrell.....3,50.-€