

MARINEROS

	Squid13
Squid with garlic and chive oil.	
	Grilled Sardines10,5
	Tartar de Atún16,5
Tuna marinated in soy sauce on a bed of avocados, tomatoes with Kimchi mayonnaise.	
	Titaina11
A typical Cabanyal dish, red and green peppers mixed with a tomato and tuna sauce.	
	Grilled Prawns17
	Zamburiña3,5
Gratin with lime allioli.	
	Prawn Croquette2,7/unit.
Artisan prawn and leek croquette.	

CARNÍVOROS

	Stew Croquette2,7/unit.
Artisan croquette of stew.	
	Causa Limeña12,5
Mashed potato cake filled with slowly baked chicken, chillies and avocado.	
	Carrillada Ibérica18,5
Iberian pork cheeks cooked at a low temperature, with red wine sauce and creamy mashed potatoes.	
	Entraña de Ternera15,5
Beef skirt steak with chimichurri.	
	Figatell3,8
Mini-hamburger made with ground pork with bean sprouts, caramelized onion and tomato marmalade.	
	Abanico Ibérico17,5
Piece of pork meat, flaming, sprinkled with mango with sesame.	

HERBÍVOROS

	La Otra Parte Salad12
Sprouts dressed in a honey-mustard dressing with raspberry, pomegranate, apple, and cherries, topped with grilled goat cheese, pesto, and walnuts.	
	Burrata Salad14,5
Burrata salad with pesto, valencian tomatoes and black olives.	
	Artichokes with Romesco9,5
Fried artichokes coated in a sweet glaze, served with homemade Romesco sauce..	
	Mushrooms8,8
Mushroom stuffed with spinach, blue cheese and almonds.	
	Falafel3,8
Mini-burger made with crispy chickpeas with yoghurt sauce, chucrut (sauerkraut) and bean sprouts.	
	Aubergine Layers12,5
Stacked layers of eggplant, mozzarella, and cheddar cheese with to-mato sauce.	
	Bravas Potatoes7,3
Fried potatoes served with garlic sauce, olive oil, and a hint of spicy.	
	Padrón Peppers8,5
Small green peppers.	

GOLOSOS

Ask the staff about our sweetest dishes!				
One Dessert	5			
Variety of 3 Desserts	14,5			

ALLERGENS


MOLUSCOS


E-X
DIOXIDO DE AZUFRE
Y SUS FITOS


PESCADOS


HUEVOS


SOJA


FRUTOS SECOS


LACTICOS


MOSTAZA


SESAMO


GLUTEN

Drinks



White Wine

Peramor Verdejo D.O. Rueda.....	3,6/17,5
1707 Chardonnay D.O. Almansa.....	3,9/19
Pionero Albariño D.O. Rías Baixas.....	4,6/23
Vinho Verde D.O. Portugal.....	21
Beberás de la copa de tu hermana D.O. Valencia.....	22,5

Red Wine

Chaval Bobal Joven. Eco. D.O. Valencia.....	3,7/18
Los Frailes Monastrell. Biodinámico D.O.Valencia.....	3,9/19
La Maldita Garnacha. D.O. La Rioja.....	4,1/20,5
912 d'Altitud Tempranillo D.O. Ribera del Duero.....	23
Trilogía Monastrell, Cabernet, Tempranillo D.O: Valencia.....	23

Beer/Soft Drinks/Coffee

Water/Sprakling water	2,5/2,8
Coca-Cola, Fanta Naranja/Limón, Sprite, Fuzetea.....	3,5
Draft Beer 0,20cl Alhambra.....	2
Draft Beer/Draft Radler 0,30cl. Alhambra.....	2,9
Radler. 0,33 cl. Alhambra.....	3,3
Mahou No Gluten.....	3,5
Alhambra no alcohol/Magna tostada no alcohol.....	3
Alhambra Reserva (alc.6,4°)/Roja (alc.7,2°)	3,5
Pint.....	4,3
Draf Beer Jug.....	9,5
Sangria Glas/Jug	4,3/14,5
Tinto de Verano Glas/Jug.....	3,9/13,5
Vermuth Red/White.....	3,5
Long Drink/Special.....	7,5/8,5
Shot/Special.....	2,2/2,8
Black Coffee/Expresso	1,7
American Coffee/Double Coffee.....	2
Cortado (with little milk).....	2
Café con leche (coffee with milk).....	2,2
Bombón (coffee condensed milk).....	2,2
Carajillo/Special Carajillo (coffee cognac/another liquor).....	2,5/3
Herbal Tea.....	2,3