

## 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. 🐟 🍷 🍷 .....11,50.-€
- Anchovies 00. 🐟 .....2,00.-€
- Anchovies in vinegar. 🐟 🍷 .....10,50.-€

## HOT STARTERS

- Steamed Mussels. 🍷 .....10,00.-€
- Small squid with broad beans. 🍷 .....16,00.-€
- Small fried squid. 🍷 🍷 .....14,00.-€
- Tempura cod cheeke . 🐟 🍷 .....16,00.-€
- Squid with romesco sauce and crispy bacon. 🍷 🍷 🍷 .....24,50.-€
- Octopus in grilled oil, with sweet potato puree. 🍷 .....22,50.-€
- Grilled cuttlefish. 🍷 🐟 .....19,00.-€
- Tellinas. 🍷 .....12,00.-€
- 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. 🍷 .....16,00.-€
- Duck and foie cannelloni, with provolone and mushrooms  
sauce. 🍷 🍷 .....17,00.-€
- Lobster croquette. 🍷 🍷 🍷 🐟 🍷 .....3,00.-€
- Cheese croquette. 🍷 🍷 🍷 .....3,00.-€
- Meat croquette. 🍷 🍷 🍷 .....3,00.-€

## 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.    .....17,00.-€

## RICE

(minimum 2 people)

(\* only on request)

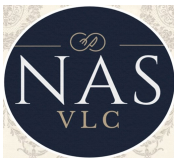
- Valencian paella.....15,00.-€
- Mixed paella.    .....21,00.-€
- Meloso del Cabañal (creamy rice)(chicken,rabbit and vegetables)..15,00.-€
- Ribs,pork loin and sobrasada paella (\*) .....18,00.-€
- Duck,ribs and truffle paella (\*) .....19,00.-€
- Seafood paella.    .....21,00.-€
- Lobster paella.    .....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.-€



## DESSERTS

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

## SWEET WINES TO ACCOMPANY DESSERTS

(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.-€