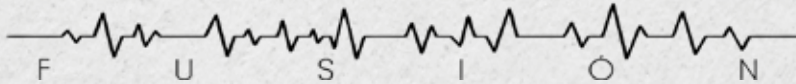




CONCORA

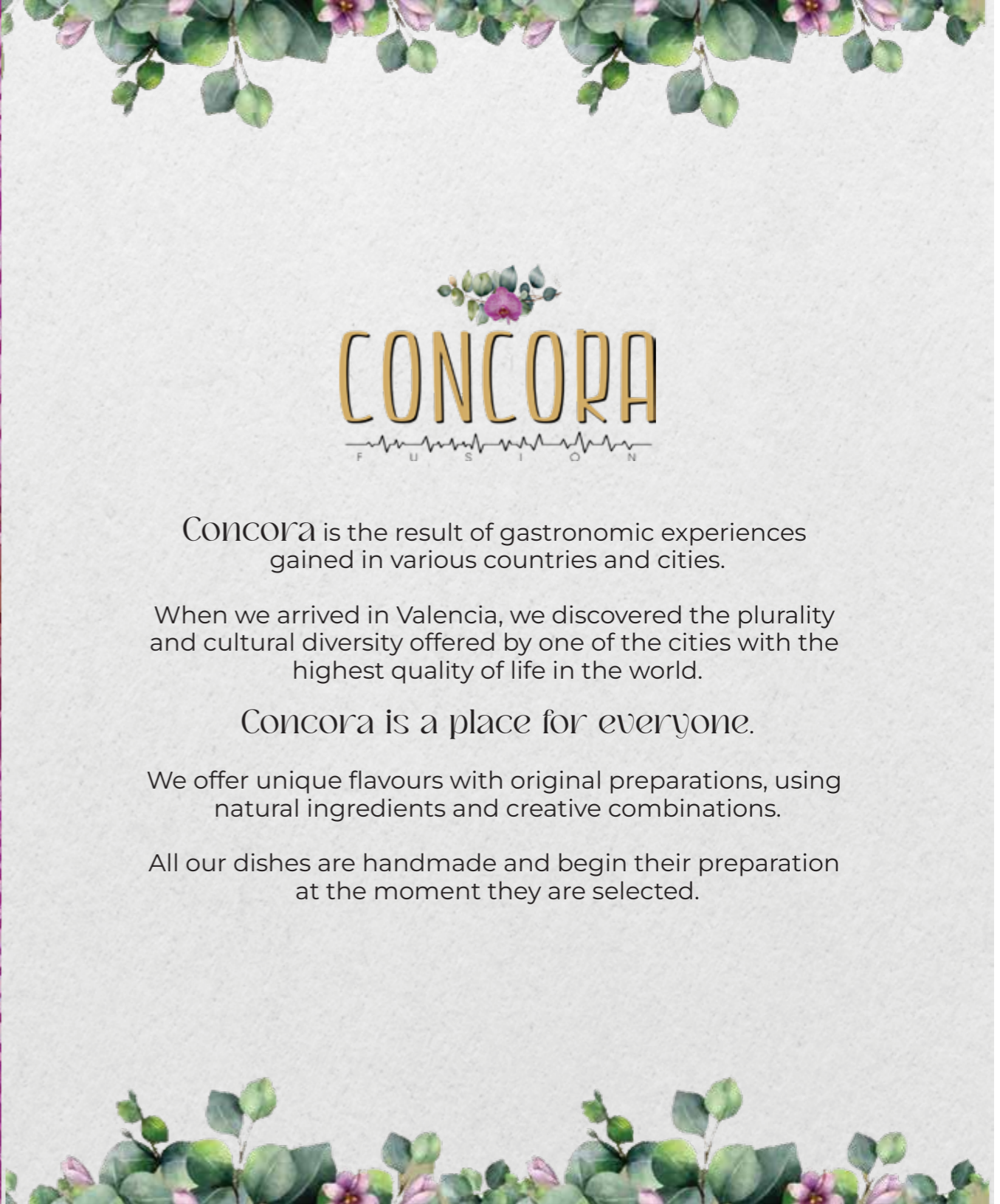


F U S I O N

Fusion food made with love

concorafusion@gmail.com | [@concorafusion](https://www.instagram.com/concorafusion)





Concora is the result of gastronomic experiences gained in various countries and cities.

When we arrived in Valencia, we discovered the plurality and cultural diversity offered by one of the cities with the highest quality of life in the world.

Concora is a place for everyone.

We offer unique flavours with original preparations, using natural ingredients and creative combinations.

All our dishes are handmade and begin their preparation at the moment they are selected.



Breakfast

ACCOMPANIED BY COFFEE OR TEA AND ORANGE JUICE

AVAILABLE FROM 9:30 AM TO 12:30 PM

Toasts

Tomato and olive oil or fresh butter and jam

3.80€

Specials

ACCOMPANIED BY A DRINK AND COFFEE

Chivito

Chicken or pork loin, bacon, fried egg, mayonnaise, lettuce, tomato, and cheese

9.50€

Colombianito

Scrambled eggs with onion and tomato served with corn arepa and cheese

9.00€

Choripan

Imported Colombian chorizo (santarosano) with authentic homemade chimichurri

9.00€

Spanish Omelet Pincho

Potato and onion omelet

4.50€

**Out of breakfast hours: does not include coffee or beverages.*



Lunch

ACCOMPANIED BY A DRINK AND COFFEE

AVAILABLE FROM 9:30 AM TO 12:30 PM

Concora Toast:

Avocado, French omelet, tomato, and a choice of **of tuna, serrano ham, turkey, cured cheese, or salmon**.....**7.90€**

**Out of hours: €8.50 without coffee or drinks)*

Sandwiches

Choice of bacon, pork loin, sausage, black pudding, pork belly, potato omelet, and cheese. (Choose two ingredients).....**8.50€**

Extra ingredient:: 1.30€

**Out of hours: €9.00 without coffee or drinks*





Entrantes

La que no falla

Ensaladilla Rusa (tuna, shrimps and sepia).....**8.90€**

Volcánica

Quinoa salad with burrata. (Avocado, microgreens, cucumber, radish and cherry tomato) Bathed in vinaigrette with Dijon mustard.....**14.20€**

Ensalada Concora

With seasonal ingredients.....**13.20€**



Main Courses

FROM THE SEA

Ceviche

Marinated shrimp in a red sauce with onion and cilantro, served with plantain chips

14.50€

Salmon Tartare

Chunks of avocado, onion, and mango marinated in soy sauce and Dijon mustard

16.50€

Grilled Octopus:

Served on a bed of sweet potato purée

18.50€

FROM THE LAND

Braised Beef Cheeks in Wine

Served on a bed of sweet potato purée, accompanied by padrón peppers and pickled onion strips

19.80€

Burger

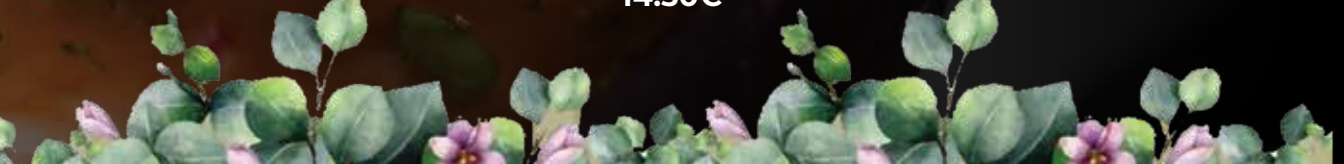
100% beef, bacon, caramelized onion, brioche bun, cheddar cheese, vegetables, house sauce, and rustic fries. (Vegan option)

15.80€

Authentic Italian Pasta

Served with the sauce of the day (100% Italian ingredients)

14.50€





Sharing Plates

Mandioca
Boiled cassava sticks drizzled with Cuban-style sauce (house secret).....**9.00€**

Cacareas
Free-range chicken wings with BBQ sauce**9.80€**

Salchipatatas
Quail eggs, bacon, fries, sausages (chicken, pork, and turkey), melted cheese, and homemade pink sauce.....**12.90€**

Chulapas
Authentic potato wedges with our original sauce.....**8.00€**

Órale nacho XXL
Four cheeses, chili (beans and beef),cheese sauce, homemade guacamole, jalapeños, corn tortillas, pico de gallo, cheddar sauce, and our signature sour cream (vegan option available).....**16.00€**

Crujientes
Colombian empanadas made with corn dough (beef, chicken, or cheese) served with typical spicy sauce.....**9.00€**

Pisados
Handmade plantain Baskets with a guacamole base, stuffed with beef, chicken and bacon. Accompanied with cilantro sauce (vegan option available).....**16.00€**

Gustosa
Burgos black pudding served with corn arepa and caramelized onion.....**10.00€**





Beverages

SOFT DRINKS

- Aquarius (orange/lemon)..... **2.50€**
- Bitter Kas..... **2.30€**
- Coca Cola (regular, zero)..... **2.30€**
- Chocolate Milkshake..... **2.00€**
- Fanta (orange/lemon)..... **2.20€**
- Nestea I(lemon/passionfruit)... **2.50€**
- Pony malta **2.20€**
- Schweppes Tonic Water..... **2.30€**
- Sprite..... **2.30€**
- Monster..... **2.50€**
- Redbull..... **2.50€**
- Mineral Water..... **1.80€**
- Sparkling Water..... **2.20€**
- Bottled Juice (apple, peach, pineapple,
or tomato)..... **1.90€**



Beverages

NATURAL JUICES

Guanábana.....	5.00€
Coconut Lemonade.....	4.50€
House Lemonade (optional: mint).....	4.50€
Aguapanela Lemonade.....	4.00€
Lulo.....	4.50€
Mango.....	4.50€
Passion Fruit.....	5.50€
Blackberry.....	5.00€
Orange.....	3.50€
Pineapple.....	4.50€

Winter (orange, ginger, carrot)

Spring (strawberry, soursop)

Summer (pineapple, apple, mint)

Autumn (banana, pineapple,

mango).....5.90€





Coffees

Americano.....	1.50€
Bombón(espresso with condensed milk).....	1.80€
Iced Coffee.....	1.50€
Coffee with Milk.....	1.90€
Macchiato.....	1.70€
Carajillo (coffee with liquor).....	2.40€
Cappuccino.....	2.30€
Cremaet (specialty Valencian coffee).....	2.80€
Expreso / Black Coffee.....	1.50€

We collaborate with

— CAFÉ —
B O U

specialty coffee producers offering a balanced and creamy brew with notes of chocolate, vanilla, and blackberry. Perfect for coffee enthusiasts and connoisseurs.

Teas and Infusions

Red, Black, or Green Tea.....	1.60€
Infusions (Linden, Chamomile, Mint-Pennyroyal).....	1.60€
Special Teas and Infusions.....	2.00€

***Check our special menu.**





Beverages

BEERS



Doble Estrella Galicia.....	2.70€
Doble 1906 reserva.....	2.90€
Estrella Galicia(Bottle).....	2.70€
Estrella Galicia Gluten-Free (Bottle).....	2.60€
Estrella 0,0 Toasted (Bottle).....	2.20€
Aguila Unfiltered (Bottle).....	2.80€
Amstel (Bottle).....	2.00€
Alhambra (Bottle).....	3.20€
Club Colombia (Bottle, Imported).....	3.20€
Corona (Bottle).....	3.20€
Desperados (Bottle).....	3.20€
Lupia (Craft Beer, Bottle).....	3.20€
Tyris Märzen Gluten-Free (Craft Beer, Bottle).....	3.20€
Mahou (Bottle).....	2.20€
Radler Mahou (Bottle).....	2.00€
1906 reserva (Bottle).....	2.90€
Mahou Small Draft.....	1.50€
Beer pint.....	4.00€



Beverages

COCKTAILS (DJ SPECIALS)

Agua de Valencia (jug).....	15.00€
Aperol.....	6.00€
Caipirinha.....	6.50€
Mimosa.....	5.00€
Mojito (authentic Cuban).....	7.00€
Piña Colada.....	8.00€
Sangría (macerated fruits, 5 different liquors).....	6.20€
Tinto de verano (vino Antaño Rioja).....	4.50€
Licor 43 with Vanilla Milkshake.....	6.00€
Malibú con Pineapple.....	6.50€
Michelada.....	5.90€





Beverages

Mixed Drinks / Gin & Tonic

GINS

Beefeater, Larios.....	7.00€
Puerto de Indias (Blue/Pink).....	7.00€
Seagrams, Tanqueray.....	7.00€
Bombay Sapphire/Lemon Bulldog, Nordes.....	9.50€
Gvine Francia.....	10.50€
Hendricks.....	10.50€

RUMS

Negrita.....	6.00€
Barcelo, Brugal.....	7.00€
Cacique, Santa Teresa.....	7.00€
Havana Club.....	9.50€

VODKAS

Absolut.....	7.00€
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WHISKYS

Ballantines.....	7.00€
Dewars White Label.....	7.00€
J&B.....	7.00€
Jhonny Walker Red.....	10.50€
Jhonny Walker Black.....	10.50€
Jack Daniels.....	10.50€





Desserts

Barquito de sabores

Waffles topped with gelato, dulce de leche, and wafer sticks

5.90€

Chocolate Coulant

Served with a scoop of gelato

5.90€

Cheesecake

Homemade, drizzled with red berry sauce. *Gluten-free*

5.90€

Obleas

Thin wafer filled with coconut, dulce de leche, red berry sauce, condensed milk, cream, and mozzarella cheese

5.80€

Copa de gelatto

Artisan Italian gelato

5.90€



We work hand in hand with Italian and gluten-free gelattos. 100% handmade