

## **Entradas**

|                                                   |       |
|---------------------------------------------------|-------|
| Lomo Ibérico “Arturo Sánchez”                     | 18,00 |
| Jamón Ibérico 100% bellota “Arturo Sánchez”       | 26,00 |
| Ostra “Marennes-Olerón”                           | 6,00  |
| Tosta de “anchoas López 00” mantequilla ahumada   | 6,00  |
| Catalana de tartar de atún rojo                   | 21,75 |
| Coca de aspencat, burrata y frutos secos          | 17,00 |
| Erizo, gamba y bearnesa                           | 12,00 |
| Pericana Alcoyana                                 | 12,00 |
| Ensaladilla rusa y huevo frito al ajillo          | 14,00 |
| Ensalada de tomate y salazón                      | 23,50 |
| Ensalada Alteana                                  | 17,00 |
| Ceviche de negra con boniato rojo                 | 19,25 |
| Buñuelo de bacalao artesano                       | 3,90  |
| Calamar nacional andaluza                         | 18,75 |
| Alcachofas fritas y romescu                       | 16,00 |
| Salmonetitos fritos con mayonesa de mojo picón    | 18,00 |
| Arañas de mar fritas                              | 16,25 |
| Brioche de calamares con mayonesa de lima         | 9,75  |
| Pan Bao de pato, teriyaki y manzana               | 10,25 |
| Berberechos con salsa de hinojo y lima            | 20,00 |
| Sepionets con all i oli tinta                     | 25,00 |
| Pulpo sobre parmentier y salsa de vino Monastrell | 20,50 |
| Cardos, alcachofa y velo de panceta               | 18,25 |
| Vieira, panceta y emulsión                        | 9,00  |

## **Infantil**

|                                   |       |
|-----------------------------------|-------|
| Pollo empanado con patatas fritas | 16,50 |
| Albóndigas caseras                | 16,50 |
| Pan y aperitivo de la casa        | 2,25  |
| All i oli y tomate                | 2,90  |
| Almendras                         | 3,00  |

**Arroces (Min. 2 pers / precio ración)**

|                                                    |       |
|----------------------------------------------------|-------|
| Senyoret. Rape, gambas y sepia                     | 23,25 |
| L'Olleta. Rape, gambas, yemas de erizo y alcachofa | 27,50 |
| Negro. Sepionet y alcachofas                       | 24,00 |
| Lechola, gambas y alcachofas                       | 24,00 |
| Magro, verdura temporada y garbanzos               | 22,00 |
| De verdura de temporada                            | 20,00 |

*\*Arroz Gran Reserva Molino Roca*

**Melosos (Min. 2 pers / precio ración)**

|                                           |       |
|-------------------------------------------|-------|
| L'Olleta. Rape, gamba, erizo y alcachofas | 27,50 |
| Rape, gambas y alcachofas                 | 25,00 |
| Manitas, boletus y vieira                 | 24,50 |

*\*Arroz Carnaroli envejecido Molino Roca*

**Fideuá (Min. 2 pers / precio ración)**

|                              |       |
|------------------------------|-------|
| Rape, almejas , ajos tiernos | 23,00 |
| Sepionet y alcachofas        | 24,00 |

**Platos Caseros**

|                             |       |
|-----------------------------|-------|
| Albóndigas y sepia estofada | 18,75 |
| Canelones de la casa        | 17,00 |
| Callos con garbanzos        | 17,00 |
| Rabo de vaca al vino tinto  | 19,00 |

**Pescados**

|                                |       |
|--------------------------------|-------|
| Lubina a la pimienta verde     | 31,50 |
| Negra "Beurre Blanc" y almejas | 29,50 |
| Raya a la brasa y su emulsión  | 28,00 |
| Rodaballo brasa y setas        | 30,00 |

*\*Todos los días disponemos de pescados frescos de lonja*

**Carnes**

|                                             |       |
|---------------------------------------------|-------|
| Solomillo de vaca con salsa "Café de París" | 33,00 |
| Cochinillo confitado crujiente              | 31,50 |
| Chuletitas de cabrito y ajos tiernos        | 28,00 |

## Starters

|                                                            |       |
|------------------------------------------------------------|-------|
| Iberian Cured Pork Loin “Arturo Sánchez”                   | 18,00 |
| Iberian Ham “Arturo Sánchez”                               | 26,00 |
| Oyster “Marennes-Olerón”                                   | 6,00  |
| “López Anchovy 00” on toast, smoked butter                 | 6,00  |
| Red tuna tartar <i>Catalana</i>                            | 21,75 |
| <i>Aspencat</i> and <i>pericana</i> flatbread              | 16,50 |
| Sea urchin, prawn and Béarnaise sauce                      | 12,00 |
| Alcay Pericana (dried peppers, salt cod and olive oil)     | 12,00 |
| Ensaladilla with garlic fried egg                          | 14,00 |
| Tomato salad with salted fish                              | 23,50 |
| Altean salad                                               | 17,00 |
| Black ceviche with red sweet potato                        | 19,25 |
| Artisan cod fritter (1 pc)                                 | 3,90  |
| Fried national calamari                                    | 18,75 |
| Fried artichokes with romesco sauce                        | 16,00 |
| Fried red mullets, mojo picon mayonnaise                   | 18,00 |
| Fried arrow crab                                           | 16,25 |
| Calamari brioche with lime mayonnaise                      | 9,75  |
| Duck bao bun with teriyaki and apple                       | 10,25 |
| Cockles with fennel & lime sauce                           | 20,00 |
| Sepionets with all i oli ink                               | 25,00 |
| Grilled octopus on potato parmentier with Monastrell sauce | 20,50 |
| Cardoon and artichoke with a pancetta veil                 | 18,25 |
| Scallop, pancetta and emulsion                             | 9,00  |

## Children

|                              |       |
|------------------------------|-------|
| Breaded chicken              | 16,50 |
| Homemade meatballs           | 16,50 |
| Fresh bread roll & aperitive | 2,25  |
| All i oli & tomato           | 2,90  |
| Almonds                      | 3,00  |

**Rice (Min. 2 people / Price portion)**

|                                                       |       |
|-------------------------------------------------------|-------|
| Senyoret, monkfish, prawns, cuttlefish                | 23,25 |
| L'Olleta, monkfish, prawns, sea urchin and artichokes | 27,50 |
| Negro with sepionet and artichokes                    | 24,00 |
| Lemon fish, prawns and artichokes                     | 24,00 |
| Pork, seasonal vegetables, chickpeas                  | 22,00 |
| Seasonal vegetables                                   | 20,00 |

*\*Rice Gran Reserva Molino Roca*

**Sticky Rice (Min. 2 people / Price portion)**

|                                                        |       |
|--------------------------------------------------------|-------|
| L'olleta, monkfish, prawns, sea urchin, and artichokes | 27,50 |
| Monkfish, prawns and artichokes                        | 25,00 |
| Tender pig trotters, boletus and scallops              | 24,50 |

*\*Aged rice Carnaroli Molino Roca*

**Fideuá (Min. 2 people / Price portion)**

|                                      |       |
|--------------------------------------|-------|
| Monkfish, clams, fresh garlic shoots | 23,00 |
| Sepionet and artichokes              | 24,00 |

**Traditional Dishes**

|                                  |       |
|----------------------------------|-------|
| Meatballs with stewed cuttlefish | 18,75 |
| Homemade foie cannelloni         | 17,00 |
| Pig's tripes with chickpeas      | 17,00 |
| Beef tail in red wine            | 19,00 |

**Fish**

|                                        |       |
|----------------------------------------|-------|
| Sea bass with green pepper sauce       | 31,50 |
| Negra beurre blanc with clams          | 29,50 |
| Grilled sea Stingray and its emulsion  | 28,00 |
| Charcoal-grilled turbot with mushrooms | 30,00 |

*\*We offer fresh market fish daily*

**Meat**

|                                             |       |
|---------------------------------------------|-------|
| Beef fillet "Café de París" sauce           | 33,00 |
| Crispy confit suckling pig                  | 31,50 |
| Baby goat cutlets with tender garlic shoots | 28,00 |