

All prices include VAT

TO SHARE

Hand cut D.O. Guijuelo
Iberian ham
€ 31

Mediterranean artisanal
cheese selection with
quince and nuts
€ 16

Salted fish selection from Alicante
with fried almonds, olives
and bread sticks
€ 16

Cuttlefish "figatells" with "allioli"
sauce and "picaeta"
€ 16

Iberian ham croquettes
€ 14

STARTERS

Leaves, stems and vegetables
salad from our gardens
€ 12

Endives and confited salted
cod salad, pomegranate and
home made pickles
€ 16

Marinated duck foie gras
with paprika from Espinardo,
"fartó" and fig chutney
€ 22

Dry aged cow tartar, pickles
and manzanilla wine
flavour
€ 16

Fisherman's soup, Tabarca's style
with potatoes and "allioli" sauce
€ 16

Roasted vegetables "coca" bread,
dried tuna, burrata and
olives dressing
€ 16

"A la llauna" style rice of the day
Ask for the variety of the day



GRILLED MEAT

Dry aged beef rib steak
with French fries € 9/100 g

Iberian pork "presa" with chimichurri
sauce and "arrugás" potatoes € 23

Duck brest with sauteed apple
and orange sauce € 21

GRILLED FISH

Grilled salted cod loin, confited artichokes
and romesco sauce € 24

Longline hake with sweet potato
and "pericana" from Alicante € 24

Capture of the day with chili oil
(min. 2 people) € 31/p.p.



Our homemade bread stone ground ECO
wheat sourdough and ECO craft beer € 3

Desserts

Creamy chocolate with bread
and extra virgin olive oil € 8

Bourbon vanilla egg pudding € 7

Brioche French toast, "horchata"
and cinnamon ice cream € 7

Xixona's nougat coulant
with Williams pear € 8

Orange, ginger, almonds
and coconut ice cream € 7

This establishment has information related to food allergies and intolerances. Ask our staff for more information.