







To share






Iberian ham croquettes 9,50€/6un	Red tuna tartar toast 6,90€/un
	
Salmorejo 5,50€	Pickled mussels 5,50€
	
Brava potatoes 7,90€	Crispy prawn packets 8,50€/6un
	
Russian salad 7,90€	Squid triangles in its own ink 7,90€/6un
	
Fried squid rings 11,00€	Tomato and spring onion salad 6,50€
	



Our paellitas (Individuals)

Vegetable rice 12,90€
(green pepper, red pepper, mushrooms, cherry tomatoes, garlic sprouts) 
Valencian Paella 14,50€
(chicken, rabbit, green beans, sieva bean) 
Country rice 13,90€
(pork rib, mushrooms, green beans) 
Fideuá 13,90€
(rice shrimp, cuttlefish, squid) 
Rice with cheeks and garlic sprouts 14,50€
(cheeks, garlic sprouts) 
Rice "a banda" 14,50€
(rice shrimp, cuttlefish, squid) 
Black rice 14,20€
(rice shrimp, cuttlefish, squid, squid ink) 

The desserts

Farton stuffed with horchata  5,90€
Cheesecake mousse  5,50€
Coffee mousse  5,50€
Our lemon yogurt  5,50€
Iced chocolate truffles  5,00€/6un



The entire menu is made in our house, with our traditional recipes and processes