

MENU

Restaurant

VQUE
ARRIBAR

*Disponemos de carta de alérgenos

STARTERS

from the sea

GRILLED SCALLOPS _ 3€/UNIT

CANTABRIAN ANCHOVIES WITH PAN DE CRISTAL
(SPANISH STYLE CIABATTA) AND PINK LOLLO
LETTUCE _ 4€/UNIT

KING PRAWN SKEWER WITH KATAIFI
PASTRY _ 3€/UNIT

SEA URCHIN WITH POTATO AND
TRUFFLE FOAM _ 8€/UNIT
según temporada

CLÓCHINAS (VALENCIAN MUSSELS) /
NORTH COAST MUSSELS _ 12€

PUNTILLA (BATTER-FRIED BABY SQUID) _ 18€

OYSTERS _ 5€

FRESH CUTTLEFISH WITH ALMOND AND
PARSLEY SAUCE _ 18€

BLUEFIN TUNA TARTAR _ 18€

PULPO A FEIRA
(OCTOPUS WITH OLIVE OIL AND PAPRIKA) _ 21€

BEACH SQUID, GRILLED OR ANDALUSIAN
STYLE _ 20€

STRIPED SHRIMP _ MARKET PRICE

MUSHROOM AND TRUFFLE CROQUETTES _ 3€/UNIT

KING PRAWN WITH THAI SAUCE _ 18€/ 6 UNITS

MARINATED SALMON _ 26€
With yoghurt, mascarpone and beetroot vinaigrette.

your favourites *

HOMEMADE CROQUETTES _ 3€/UNIT
You can choose between Iberico ham | lobster |
mushrooms and truffle.

CRISPY VEGETABLE TEMPURA _ 14€

BIKINI CLUB _ 14€
Special sandwich made of Iberico ham, truffle,
brie and rocket lettuce, with straw potatoes

CARAMELISED FOIE GRAS WITH
FLOWER JAM _ 18€

1/2 CARAMELISED FOIE GRAS _ 9€

CHEESE PLATTER _ 18€

1/2 CHEESE PLATTER _ 11€

5 JOTAS ACORN-FED IBERICO HAM _ 25€

HALF A PORTION OF 5 JOTAS ACORN-FED
IBERICO HAM _ 13€

OUR STEAK TARTARE _ 32€
A winning dish in 2018 and first prize of the 2019
jury in the International Meat Carnival contest.

salads

RUSSIAN SALAD SNACK _ 4€/UNIT

RUSSIAN SALAD _ 14€

VALENCIAN SALAD WITH THE TYPICAL PRODUCTS
FROM OUR HUERTA (VEGETABLE GARDEN) _ 12€

TOMATO FROM THE VALENCIAN HUERTA ON A BED
OF SMOKED CUTS AND FRESH CHEESE _ 16€
Price for 2 persons.
Supplement per extra person €4

BURRATA ON TOMATO BED WITH IBERICO HAM
SHAVINGS AND PESTO SAUCE (250 G) _ 18€

SMALL BURRATA (125GR) _ 14€

RICE DISHES

*All our rice dishes are for a minimum of 2 persons.

*Price is per person.

Dry rice dishes and Paella*

VALENCIAN PAELLA WITH
FREE-RANGE CHICKEN _ 18€

SEAFOOD PAELLA _ 20€

ARROZ DEL SENYORET
(FISH AND SEAFOOD RICE) _ 21€

LANGOUSTINE AND ARTICHOKE PAELLA _ 20€

PAELLA WITH LANGOUSTINE, ARTICHOKE AND
SCARLET SHRIMP _ 27€

SCARLET SHRIMP PAELLA _ 25€

LOBSTER PAELLA _ 27€

ROCK LOBSTER PAELLA _ 29€

VEGETABLE PAELLA _ 15€

BLACK RICE _ 18€

Creamy rice dishes

GRANNY'S FREE-RANGE CHICKEN RICE _ 18€

CRAB RICE _ 20€

MUSHROOM, FOIE GRAS AND DUCK RICE _ 22€

RICE WITH SCARLET SHRIMPS _ 25€

LOBSTER RICE _ 25€

CREAMY LANGOUSTINE AND ARTICHOKE RICE _ 20€

Fideuás

SEAFOOD FIDEUÁ _ 22€

FIDEUÁ SENYORET (FISH AND SEAFOOD) _ 22€

FIDEUÁ ARRIBAR _ 28€

LANGOUSTINE, ARTICHOKE AND SCARLET
SHRIMP FIDEUÁ _ 27€

FISH



JOSPER-GRILLED SEA BASS WITH PROVENÇAL SAUCE _ 22€

JOSPER-GRILLED CROAKER FISH WITH VEGETABLES _ 19€

LOBSTER AND MONKFISH STEW _ 35€

GRILLED ROCK LOBSTER WITH VEGETABLES _ 35€

MARINATED SALMON _ 26€

With yoghurt, mascarpone and beetroot vinaigrette

SEAFOOD PLATTER: ROCK LOBSTER, SCARLET SHRIMP, STRIPED PRAWN AND LANGOUSTINE _ 69€

MEAT

JOSPER-GRILLED ENTRECÔTE _ 21€

With potatos

JOSPER-GRILLED SIRLOIN STEAK WITH POTATOES _ 24€

With pepper or roquefort / €2 supplement

SIRLOIN STEAK SPECIAL _ 26€

Served with mustard, Port wine sauce and Ratte potato

STEAK TARTARE _ 32€

A winning dish in 2018 and first prize of the jury in 2019 at the International Meat Carnival competition

DESSERT

NATURAL FRUIT _ 5€

SCOOPS OF ICE CREAM _ 5€
2 ice-cream scoops of your choice

CHOCOLATE COULANT _ 6€
With plain ice cream

CHEESECAKE WITH BLUEBERRY _ 6€

BAKED CHEESECAKE _ 9€

STRAWBERRIES FLAMBÉED WITH ICE CREAM _ 8€

APPLE PIE _ 8€
With vanilla ice cream
(12 minutes in the oven)

HOMEMADE FRENCH TOAST _ 7'5€
With milk meringue ice cream

HALF PLATTER OF CURED CHEESE AND
ROSEMARY CHEESE _ 8€

FRIED WANTUN FILLED WITH NUTELLA AND
YOGHURT _ 7€

CRISPY BANANA WITH DULCE DE LECHE
(CARMEL DESSERT) AND PLAIN ICE CREAM _ 7€

WHITE CHOCOLATE SPHERE _ 6€
With Petit-Suisse foam.

CREME BRULEE _ 8€

CLASSIC FLAN _ 8€



DRINKS

Restaurant prices

SOFT DRINKS _ 3€
Coke, Fanta

DRAUGHT BEER _ 3€

AMSTEL _ 3€

HEINEKEN _ 3€

ALHAMBRA _ 4€

PAULANER _ 4€

DESPERADOS/CORONITA _ 4€

SANGRÍA 1L _ 20€

SMALL JUG OF SANGRÍA (2P) _ 12€

RED WINE GLASS _ 4€

TINTO DE VERANO _ 5€
With Petit-Suisse foam.

NATURAL FRUIT JUICE _ 4€

WATER 1L _ 5€

COFFEES AND TEAS

HERBAL TEAS _ 3€

BLACK COFFEE _ 2€

MACCHIATO _ 2'50€

WHITE COFFEE _ 2'50€

BOMBÓN _ 2'50€
Espresso with condensed milk.

CARAJILLO _ 4€
Espresso with rum, brandy or similar.

CREMAET _ 6€
Rum, sugar, lemon peel, spices and coffee.