

# 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 \_ 4€/UNIT

SEA URCHIN WITH POTATO AND  
TRUFFLE FOAM \_ MARKET PRICE  
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 \_ 24€

STRIPED SHRIMP \_ MARKET PRICE

MUSHROOM AND TRUFFLE CROQUETTES \_ 3€/UNIT

KING PRAWN WITH THAI SAUCE \_ 18€/ 6 UNITS



your favourites\*

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

CRISPY VEGETABLE TEMPURA \_ 14€

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 \_ 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

# 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 \_ 22€

ARROZ DEL SENYORET  
(SEAFOOD RICE) \_ 21€

CRAYFISH AND ARTICHOKE PAELLA \_ 20€

RED SHRIMP PAELLA \_ 25€

PAELLA WITH CRAYFISH, ARTICHOKE AND  
RED SHRIMP \_ 27€

LOBSTER PAELLA \_ 27€

ROCK LOBSTER PAELLA \_ 29€

VEGETABLE PAELLA \_ 15€

## Creamy rice dishes

GRANNY'S FREE-RANGE CHICKEN RICE \_ 18€

MONKFISH, CLAMS AND PRAWNS RICE \_ 24€

MUSHROOM, FOIE GRAS AND DUCK RICE \_ 22€

RICE WITH RED SHRIMPS \_ 25€

LOBSTER RICE \_ 27€

CREAMY CRAYFISH AND ARTICHOKE RICE \_ 20€

## Fideuás

SEAFOOD FIDEUÁ \_ 22€

FIDEUÁ SENYORET (SEAFOOD) \_ 22€

CRAYFISH, ARTICHOKE AND RED  
SHRIMP FIDEUÁ \_ 27€

# FISH



**JOSPER-GRILLED SEA BASS WITH PROVENÇAL SAUCE** \_ 22€

**JOSPER-GRILLED CROAKER FISH WITH VEGETABLES** \_ 19€

**ROCK LOBSTER AND MONKFISH STEW** \_ 35€

**GRILLED ROCK LOBSTER WITH VEGETABLES** \_ 35€

**SEAFOOD PLATTER: ROCK LOBSTER, RED SHRIMP, STRIPED PRAWN AND CRAYFISH** \_ 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 \_ 8€  
With plain ice cream

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 WANTON FILLED WITH NUTELLA AND  
YOGHURT \_ 7€

CREME BRULEE \_ 8€

CLASSIC FLAN \_ 8€



# DRINKS

*Restaurant prices*

SOFT DRINKS \_ 3€  
Coke, Fanta

DRAUGHT BEER \_ 3€

AMSTEL \_ 3€

HEINEKEN \_ 3€

ALHAMBRA \_ 4€

DRAUGHT BEER AGUILA SIN FILTRAR \_ 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.