

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€

GRILLED TRIPE CUTTLEFISH WITH GREEN
SAUCE _ 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

SEA HAM (BLUEFIN TUNA BELLY) _ 29€



your favourites *

salads

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

HOMEMADE LOBSTER CROQUETTES _ 4€/UNIT

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 _ 29€

HALF A PORTION OF 5 JOTAS ACORN-FED
IBERICO HAM _ 15€

ARTURO SANCHEZ ACORN-FED IBERICO TABLE
(SAUSAGE, CHORIZO AND MOGOTE) _ 20€

OUR STEAK TARTARE _ 32€

A winning dish in 2018 and first prize of the 2019
jury in the International Meat Carnival contest.

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 _ 20€

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 _ 27€
With potatos

JOSPER-GRILLED SIRLOIN STEAK WITH POTATOES _ 30€
With pepper or roquefort / €2 supplement

SIRLOIN STEAK SPECIAL _ 32€
Served with mustard, Port wine sauce and Ratte potato

STEAK TARTARE _ 35€
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€



Minimum consumption
per person: €30

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.