

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
Choose between Ibérico ham or truffle-mushrooms

HOMEMADE LOBSTER CROQUETTES _ 4/UNIT

HOMEMADE AGED BEEF CHOP
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.

ROASTED AND CANDIED PIQUILLO
PEPPERS _ 14

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 people.
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 _ 2 €

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

TIRAMISU (HOMEMADE) _ 8



Minimum consumption
per person: €30

DRINKS

Restaurant prices

SOFT DRINKS _ 3.5

Coke, Fanta

DRAUGHT BEER _ 4

AMSTEL _ 4

HEINEKEN _ 4

ALHAMBRA _ 5

DRAUGHT BEER AGUILA SIN FILTRAR _ 5

DESPERADOS/CORONITA _ 5

SANGRÍA 1L _ 20

SMALL JUG OF SANGRÍA (2P) _ 12

RED WINE GLASS _ 5

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.