




# Starters

1/2 Portion      Portion

	Joselito Ham Great Reserve	14€	24€
	Joselito Ham GR and cured cheese DO La Mancha	16€	28€
    	Crispy cod / 4 pieces		9€
 	Prawn tail in almond batter with papaya and mango	9€	16€
   	Homemade Iberian ham, or spinach and prawn, croquettes		2,20€/u
 	Fried cheese with tomato jam	8€	14€
 	Grilled cheese on roasted tomato and salty anchovies	9,01€	16,01€
	Sauteed artichoke with squid and green beans	9,01€	16,01€
 	Battered Squid	14€	20,01€
 	Scrambled eggs with eels and mushrooms	12€	20,01€
	Grilled squid		14€
 	65° egg with mushrooms and foie		10,01€
  	Grilled queen scallops		2,50€/u
	“Quisquilla” prawns from Santa Pola		130€/kg
	Grilled Mediterranean red prawn		130€/kg
	Mediterranean red prawn with garlic		12€
	Salty anchovies 00		2€
	Langoustines, Boiled or sautéed on garlic / 8 pieces		17,60€
  	Charcoal Grilled octopus		Brasa 16€
	Grilled artichokes with foie	9,01€	16,01€
	Countryside salad (tomato, onion, chaplain and olives)	7,70€	13,20€
 	Mixed fresh salad	6,50€	10,01€
 	Green salad (endive, artichoke, celery, olives, belly)	8,50€	12€
  	Nuts and goat cheese warm salad	9,01€	16,01€
 	Iberian ham and foie warm salad	12€	18€

## KIDS MENU

7,50€

Day starters 1€  
Tomato and garlic bread 1,80€  
VAT INCLUDED  
(we have gluten-free bread)












## Paellas (minimum 2 people)

 Snails and Rabbit paella	16,01€
 Free range chicken and snail paella	18,01€
 Rabbit, free range chicken and snail paella	17,01€
 Egg covered paella (50 minutes)	15€
   Seafood paella	14€
Vegetables and Iberian pork paella	14€
   Fish paella	13,50€
Vegetables and free range chicken paella	15€
 Moist monkfish and vegetables paella	14€
 Vegetables and fresh anchovies paella	13€
Vegetables paella (vegetarian / vegan)	12,50€

## Meats

 Grilled lamb chops	13€
 Grilled Joselito pork meat	16€
 Goat chops with garlic	15€
  Grilled beef entrecote	18€
 Grilled beef steak	22€
  Grilled beef tenderloin	21€
  Beef sirloin with foie	24€
   Beef sirloin with goat cheese au gratin, with crispy ham and orange sauce	24€
 Blonde cow steak (30 to 60 months curing)	33€/kg

## Fish

      Cod confit and "gulas"	18€
  Hake filet with langoustines and prawns	18€
 "Ijada" Tuna	20€
  Turbot with fried asparagus and prawns	18€

