



VILLA ANTONIA

Sant Joan d'Alacant

VILLA ANTONIA GRILL-RESTAURANT

A splendid nineteenth-century estate that preserves its Mediterranean gardens and its manor house in the middle of a hospitable municipality next to the Alicante capital, a gastronomic vocation elaborating dishes that go beyond the dimension of food and reach the pleasure of culinary art and a infinite passion for creating innovative proposals that unite the essence of the good product and the ritual of fire are the pillars of VILLA ANTONIA GRILL-RESTAURANT.

In a comfortable facilities and in an environment that we are committed to maintain, we present our Menu, a collection of dishes based on the rich and varied cuisine of Alicante prepared from our particular vision, in which the honesty of the product prevails.

Fire, the great transformer of food in delicacies, one of the four elements of nature, is the center of this universe that we have created simply so that the people who visit us enjoy the pleasure of a restaurant and a steakhouse with its own name, VILLA ANTONIA GRILL-RESTAURANT.

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N I B B L E S

Cured Iberian acorn ham	20,00€
<i>De la Vega Baja</i> artichokes salad, Villa Antonia	3,80 €
Classic creamy and soft Iberian ham croquettes, (<i>unit</i>)	2,50€
English shredded cod croquettes, (<i>unit</i>)	2,70€
<i>Fish Pericana</i> “ <i>pipes i carasses del camp d'Elx</i> ”	8,00€
Grilled <i>chistorra</i> , (<i>unit</i>)	8,00€
Fresh <i>de bota</i> anchovy, (<i>unit</i>)	2,50€
Selected tuna mojama from <i>Campo de Gibraltar</i>	3,00€
Tuna roe slice (<i>pala ancha de almadraba</i>)	7,50€

C O L D S T A R T E R S

Andalusian <i>gazpacho</i> with vegetable garnish and croutons	9,90€
Our <i>salmorejo</i> with <i>burrata</i> , <i>picadillo</i> egg and Iberian ham	10,50€
Cod salad with orange and braised pepper	14,00€
Fresh leaves <i>alicantina</i> salad with the best of the season and <i>salazones</i>	12,50€
Season tomatoes with <i>capellanes</i> , artichoke, <i>tapenot</i> and lemon thyme oil	12,00€
Our duck foie from <i>Hondo de Elche</i> , with wine pears and spices bread	14,00€
Salmon tartare, avocado <i>salmorejo</i> ice cream, crunchy apple and seaweeds	13,50€

H O T S T A R T E R S

Fried aubergines with mustard and honey	9,00€
Braised octopus over vegetable <i>pisto</i> and <i>coca</i> potato	15,00€
Braised season mushrooms with foie grass, truffle cheese and egg (65°)	12,90€
Grilled vegetables with our <i>romescu</i> vision	12,00€
The broken eggs with serrano ham or <i>chistorra</i> from Navarra	14,00€
Braised and boned pork hands in its sauce	12,00€

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GRILLED HOMEMADE COCAS

Coca from Sant Joan (tomato, tuna brine, pinions and onion)	9,50€
Coca <i>a la calda</i> (black pudding, sausages, pancetta, tomato, <i>melva</i> fish, red and green peppers)	10,50€

FISH

Confit cod in oil (AOVE) and sauteed veggies from our orchard	19,50€
Squid from <i>la bahía</i> (andalusian or grilled)	17,50€
<i>Parpatana</i> of yellowfin tuna	6,9€/100grs
Grilled cheek tuna	7,5€/100grs
Seafood	M.P.

All our fishes are from Santa Pola and Denia fish markets, since we have a license at auction, and are accompanied with vegetables

MEAT

Draught Ox	190€/KG
Premium Beef (90 days of maturation)	105€/KG
Beef Selection (60 days of maturation)	89€/KG
Beef Selection	81€/KG
Beef tartare "belle époque"	19.50€
Special burger "Antonia", home-made	13,00€
Rossini cannelloni with our Villa Antonia touch	12,00€
Tenderloin grilled beef matured for two weeks	24,00€
Roasted goat-kid with roasted potatoes in our wood-fired oven	27,00€
Extra grilled potato with light ali oli	1,80€

All our meats are accompanied with vegetables and chips

RICE

Creamy chicken rice, rabbit, and <i>serranas del Medio Vinalopó</i>	13,00€
Tuna and prawn rice, in tribute to "El Delfín"	15,00€