

• **STARTERS** •

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DENIA Y SU LONJA: DOS ACTOS

|Red prawn, creamy tamari sauce, citrus, algae and 'mollitas'
(local baked confectionery)|

|Crustaceans in head, body & soul|

22,00€



CONCHAS Y SOLERA FINA

Select cockles

|Jus with the house chamomile in a chilled shell|

|Cockles, smoked egg yolk, ham shavings,
grapefruit & vegetable consommé|

22,00€



COTO Y HUERTA

|Marinated venison, chilled lettuce jus, pickles, traditional
cream of mustard, pomegranate & herbs|

22,00€



"LA PIJOTA"

|Fish necks, fish roe vinaigrette, cream of pil pil,
a touch of fish stew and a hint of spice|

22,00€



• **FISH & SEAFOOD** •

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MEDITERRANIAS Y TRADICIONES

|Bream in cindered salt, aromatic plants and a fennel & sea urchin mayonnaise|

25,00€



ENMALLE, NASAS Y ARRASTRE

Red Mullet

|Fish terrine with green leaves & wholegrain bread|

|Grilled lean cuts, white fish stew, seafood pâté, parsley & crispy scales|

25,00€



• RICE •

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ALBUFERA: MARINE 'FRUIT & VEGETABLES'
 |Fluffy. Bêche-de-mer, algae, citrus & seafood sobrassada|

24,00€

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• MEAT •

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¡PICHÓN, PICHÓN Y PICHÓN!
 |Royale, in an orange peel 'shell' with consommé|
 |Roasted drumsticks on smoked orange|
 |Supreme roasted au point, jus, orange blossom & thyme and lemon,
 with fowl ravioli and salt-cured anchovies|

28,00€

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Menu table service 20€
 Gastronomic Menu 70€
 Mesa Martina Menu 100€



To have a real feel for the work of Chef José Antonio Sánchez, choose among any of his menus.