COLD STARTERS

La Otra Parte Salad **12**
Sprouts dressed in a honey-mustard dressing with raspberry, pomegranate, apple, and cherries, topped with grilled goat cheese, pesto, and walnuts.

Burrata Salad **14,5**

Burrata salad with pesto, valencian tomatoes and black olives.

Causa limeña.....12,5
Mashed potato cake filled with slowly baked chicken, chillies and avocado.

Tuna tartare.....16,5
Tuna marinated in soy sauce on a bed of avocados, tomatoes with Kimchi mayonnaise.

Courgetti.....12
Zucchini spaghetti with avocado sauce, cashews, onion, and arugula.

HOT STARTERS

Bravas Potatoes 7,3
Fried potatoes served with garlic sauce, olive oil, and a hint of spicy.

Padrón Peppers 8,5

Steamed Valencian Mussels.....12,5

Squid.....13

Squid with garlic and chive oil.

Titaina.....11

A typical Cabanyal dish, red and green peppers mixed with a tomato sauce and fresh tuna.

Mushrooms 8,8

Mushroom stuffed with spinach, blue cheese and almonds.

Aubergine Layers 12,5

Stacked layers of eggplant, mozzarella, and cheddar cheese with tomato sauce.

PER UNIT

Zamburiña.....3,5

Gratin with lime allioli.

Prawn and Leek Croquette 2,7/each
Artisan prawn and leek croquette.

Iberian Ham Croquette.....2,7/each
Handmade iberian ham croquette.

Figatell.....3,8
Mini-hamburger made with ground pork with bean sprouts, caramelized onion and tomato marmalade.

Falafel 3,8
Mini-burger made with crispy chickpeas with yoghurt sauce, chucrut (sauerkraut) and bean sprouts.

MEAT

Carrillada ibérica.....18,5

Iberian pork cheeks cooked at a low temperature, with red wine sauce and creamy mashed potatoes.

Entraña de ternera.....15,5
Beef skirt steak with chimichurri.

Abanico ibérico.....17,5
Piece of pork meat, flaming, sprinkled with mango with sesame.

HOMEMADE DESSERTS

Ask the staff about our sweetest dishes!

One Dessert.....5
Variety of 3 Desserts.....14,5

ALLERGENS

DIOXIDO DE AZUF
Y SULFITOS

Vegetariano

Vegano

DRINKS

BEER

Draft Beer 0,20cl Alhambra..... 2
Draft Beer/Draft Radler 0,30cl. Alhambra.....2,9
Pint Alhambra.....4,3
Radler. 0,33 cl. Alhambra.....3,3
Mahou no Gluten.....3,5
Alhambra non alcohol/Magna tostada 0,0%..... 3
Alhambra Reserva (alc.6,4°)/Roja (alc.7,2°).....3,5
Jug Alhambra.....9,5

HOUSE SPECIALTIES

Sangría glas/jug.....4,3/14,5
Tinto de Verano glas/jug.....3,9/13,5
Vermuth Red/White.....3,5
Agua de Valencia, frozen..... 5
Aperol Spritz.....6,5

WHITE WINE

Peramor Verdejo D.O. Rueda.....3,6...17,5
1707 Chardonnay D.O. Almansa.....3,9..... 19
Pionero Albariño D.O. Rías Baixas.....4,6.....23

Vinho Verde D.O. Portugal.....24
Beberás de la copa de tu hermana D.O. Valencia.....24,5

RED WINE

Chaval Bobal Joven. Eco. D.O. Valencia.....3,7....18
Los Frailes Monastrell. Biodinámico D.O.Valencia.....3,9....19
La Maldita Garnacha. D.O. La Rioja.....4,1..20,5
912 d'Altitud Tempranillo D.O. Ribera del Duero.....23
Trilogía Monastrell, Cabernet, Tempranillo D.O. Valencia.....23

WATER/SOFT DRINKS

Water/Sprakling water.....2,5/2,8
Coca-Cola, Fanta Naranja/Limón, Sprite, Fuzetea.....3,5

MIXED DRINKS & SHOTS

Long drink/Special.....7,5/8,5
Shot/Special.....2/2,8

COFFEE/TEAS

Black Coffee/Expresso.....1,7
American Coffee/Double Coffee.....2
Cortado (with little milk).....2
Bombón (coffee condensed milk).....2,2
Carajillo/Special Carajillo (coffee cognac/another liquor).....2,5/3
Herbal Tea.....2,3
Ginger and Lemon Infusion.....2,3
Chamomile Infusion.....2,3
Pennyroyal Infusion.....2,3
Green Tea with Spearmint.....2,3
Red Tea.....2,3
Black Tea with Cinnamon.....2,3
Rooibos with Basil.....2,3

Red Berry Infusion.....2,3