

# La Valenciana

arrocería

## STARTERS

<b>"Esgarraet"</b> Roasted peppers, cod, fresh garlic and olive oil	9,00€	<b>Patatas Bravas a la Valenciana</b> Crispy potatoes with our homemade spicy "brava" sauce and garlic oil foam	8,00€
<b>Fish Tataki</b> Catxh of the day	12,50€	<b>Crispy Meat Bomb</b> Truffled parmentier with shredded meat	3,50€/u
<b>Fish ceviche</b> Fresh fish of the day with citrus and crunchy	16,00€	<b>Homemade ham croquettes</b> With bechamel and hamibérico	2,10€/u
<b>Cheese Board</b> Selection of cow, goat and sheep	22,00€	<b>Buñuelos</b> Cod fried fillet with potatoes and pine nuts	2,00€/u
<b>Jamón "Ibérico" Board</b> Accompanied with homemade striped tomato	12,50€	<b>Grilled octopus</b> Parmentier with squid ink with a touch of olive oil and paprika from Vera	18,00€
<b>Carpaccio di Manzo</b> Marinated with lime, arugula and parmesan cheese beef	15,00€	<b>Grilled Squid</b> With lime infused wakame	16,00€
<b>Seasonal Vegetable Carpaccio</b> Zucchini, tomatoes, beets and carrots	12,00€	<b>Grilled Cuttle</b> With arugula, candied pineapple, cherry tomatoes and shallot	14,00€
<b>Vegetable "Crudités"</b> Veggie sticks with vinaigrette and tartar sauce	10,50€	<b>Mediterranean clams</b> With citrus emulsion of parsley and garlic	10,50€
<b>Bread with "Allioli"</b> Toasted bread with garlic oil	1,50€	<b>"Clóchinas"</b> Steamed mussels with bay leaf, garlic, pepper and paprika	9,00€
		<b>Battered Squid</b>	13,00€
		<b>Titaina Valenciana del Cabañal</b> Tomato, tuna, peppers and pine nuts	9,50€

## SALADS

<b>Valencian Tomato with Tuna Belly and black olive</b>	10,50€
<b>Valenciana salad</b> Tender sprouts of lettuce, egg, corn, tuna, tomato, onion, carrot, asparagus and olives	9,00€
<b>House salad (your choice)</b> Lettuce, tomato, onion, tuna, egg, asparagus, pickles, pineapple, tofu, arugula, avocado	8,50€

## GREEN ZONE

<b>Timbale of Eggplant or Zucchini</b> Sautéed vegetables with almond milk béchamel	10,00€
<b>Vegetable board</b> Grilled seasonal vegetables	12,00€
<b>Stir Fry</b> Seasonal vegetables with soybeans and a touch of lime	12,50€

## RICES & FIDEUÁS

<b>Valencian Paella</b> (Chicken, rabbit, green beans, "garrofón" and snails)	14,00€
<b>Valencian Paella with Duck</b> (Tulled duck, chicken, rabbit, green beans, "garrofón" and snails)	16,00€
<b>Seafood Paella</b> (Cuttlefish, squid, prawns, scampi)	16,00€
<b>Fish Rice</b> (Cuttlefish, squid, prawns, scampi and monkfish)	14,00€
<b>"Senyoret" Rice</b> (Cuttlefish, squid, prawns)	16,00€
<b>Rice with lobster</b> (Finely cut king prawns and lobster)	23,00€
<b>Black Rice</b> (Cuttlefish, squid, prawns and squid ink)	15,00€
<b>100% Vegan Vegetable Rice</b> (Seasonal vegetables)	13,00€
<b>Seafood "Fideuà"</b> (Thin noodles with cuttlefish, squid, prawns and scampi)	16,00€
<b>"Fideuà del Senyoret"</b> (Thin noodles with cuttlefish, squid, prawns)	16,00€
<b>Duck and "Foie" "Fideuà"</b> (Thin noodles with duck and foie)	17,00€

## MAIN COURSES

### MEATS

<b>Grilled entrecote</b> 350gr entrecote with homemade potatoes and padrón peppers	18,50€
<b>Ibéric pork steak</b> Grilled Iberian pen with puree	17,00€
<b>Chicken Milanese</b> Breaded chicken breast with homemade chips	10,50€

### FISHES

<b>Traditional Monkfish "Suquet"</b> Lomo de rape con patatas, almendras y caldo de pescado	17,50€
<b>Grilled Catch of the Day</b> Grilled fish fillet	16,50€
<b>Fish casserole</b> Catch of the day with potatoes, seafood stir fry and fish broth	18,00€

Your choice: Chips, grilled vegetables or salad

## DESSERTS

Chocolate souffle	6,00€
Tiger nut Flan	6,00€
Creamy Cheesecake	6,00€
Apple pie	6,00€
Fruit Plotter	5,00€