

La Valenciana

arrocería

STARTERS

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

Bread 2,00€

OUR GREEN SIDE

Valencian Tomato with Tuna Belly and black olive	10,50€	Timbale of Eggplant or Zucchini Sautéed vegetables with almond milk béchamel	10,00€
Valenciana salad Tender sprouts of lettuce, egg, corn, tuna, tomato, onion, carrot, asparagus and olives	9,00€	Vegetable board Grilled seasonal vegetables	12,00€
House salad (your choice) Lettuce, tomato, onion, tuna, egg, asparagus, pickles, pineapple, tofu, arugula, avocado	8,50€	Stir Fry Seasonal vegetables with soybeans and a touch of lime	12,50€

RICE & FIDEUÀ

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

Price per person . Minimum two people

MAIN COURSES

MEAT

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

FISH

Traditional Monkfish "Suquet" Monkfish loin with potatoes, almonds and fish broth	17,50€
Grilled Catch of the Day Grilled fish fillet	16,50€
Fish casserole Catch of the day with potatoes, seafood stir fry and fish broth	18,00€

Your choice: Chips, grilled vegetables or salad

DESSERTS

Chocolate soufflé, 15 minutes to love again	6,00€
Our homemade Tiger nut Flan (Horchata)	6,00€
Creamy Cheesecake, the combination of 3 cheeses from heaven	6,00€
Apple pie, the secret of Adam & Eve	6,00€
Dessert of the day	5,50€
Fruit Platter, a sweet sour you to anyone!	5,00€