



## salads

Valencian salad.	_ 9.60
Esgarraet of roasted pepper and codfish with dried tuna.	_11.50
Codfish, tomato and spring onion salad.	_10.50
Cesar salad with crunchy chicken and bacon chips.	_12.00
Smoked salmon, apple and arugula salad with sour cream and guacamole.	_12.50
Valencian tomato with encurtidos and salazones.	_12.80

## cold starters

Nachos with guacamole, sour cream and pico de gallo.	_ 9.00
Burratta cheese with valencian tomato, arugula, anchovies and basil dressing.	_12.60
Sea bass carpaccio with yellow chili and purple onion.	_13.50
Cabanyal titaina with tuna and wheat tortilla.	_ 9.50
Spanish cheeses with quince, green peppers and dried fruits.	_16.50
Foie micuit with dates and raisins toasts.	_18.00
Red tuna tartare with kimchi mayonnaise, cashew nuts and ponzu.	_12.80
Iberian ham with toasts and natural grated tomato.	_20.00

## hot starters

Iberian ham croquettes / 6 units.	_ 9.60
Spicy potatoes.	_ 8.30
Grilled cuttlefish with almond oil.	_12.80
Squid rings with citric mayonnaise.	_11.50
Andalusian baby squids.	_11.00
Spinach, pine nuts and blue cheese canelloni.	_12.00
Codfish fritters with All i Oli / 6 units.	_ 9.60
Grilled octopus with Ajoarriero of lima beans.	_18.60
Roasted red prawns / 6 units.	_22.00
Steamed mussels with lemon, bay leaf and paprika oil / Only in season.	_11.00
Chips.	_ 6.50



## rices



Valencian paella.	_13.00
Valencian paella with duck.	_16.00
Shellfish paella.	_16.50
Red prawn paella.	_19.50
Senyoret rice.	_14.50
Vegetables rice 100% vegan.	_13.00
A banda rice.	_12.50
Monkfish, broad beans and artichoke rice.	_13.50
Black rice.	_13.00
Blue crab rice.	_16.00
Lobster rice.	_19.50
Mountain rice (rabbit, duck, artichoke and mushrooms).	_15.00
Senyoret fideua.	_14.50
Shellfish fideua.	_16.50
Duck, boletus and foie fideua.	_16.50

\* \*Rices could be dry or mellow.

\* "A la carte" maximum two rices per table. Price per person. Minimum two people.

## meats



Mature cow loin (400gr), with Padrón peppers and chips.	_20.50
Iberian pork with dried apricots chutney.	_16.00
Breaded chicken breast with chips.	_10.00
Beef ribs with Padrón peppers and chips.	_16.00
Free-range chicken breast with rosemary sauce and chips.	_13.00

## fish



Monkfish and shrimps suquet.	_17.50
Fish & chips.	_13.60
Red tuna tataki with citric soy, sesame and wakame salad.	_16.50
Fresh fish.	_18.50

## for children

<b>Kids menu</b>	_12.00
Macaroni with cheese and tomato or breaded chicken breast with chips.	
Ice cream or fruit, bread and one drink.	



## hamburgers



### Classic

Tomato, lettuce, bacon, cheddar cheese, moustard and gherkins.

OX

\_11.50

Chicken

\_10.50

### Portolito

Lettuce, goat cheese, tomato jam, bacon and sautéed onion.

OX

\_12.50

Chicken

\_11.50

### Vegetal

Hamburger 100% vegetables, arugula, tomato, gherkin and sautéed onion.

\_11.00

## COCAS ( from 18:00 h to 23:30 h )

### Mixed Coca

\_12.00

Ham, natural grated tomato and cured cheese.

### Cabanyal Coca

\_12.80

Titaina with fresh tuna tataki and pine nuts.

### Salmon Coca

\_12.80

Smoked salmon, guacamole, cheese cream, arugula, tender onion and encurtidos.

### El Barecito's Coca

\_12.80

Candied iberian pork, creamy pesto, roasted tomatoes, sautéed onion, parmesan cheese shavings and Padrón peppers

### Vegan Coca

\_11.50

Tomato, roasted pepper, sautéed onion, pine nuts and Padrón peppers.

## homemade desserts

Chocolate stone on the beach sand.

\_ 6.80

Homemade cream flan.

\_ 4.70

Chocolate cake with dulce de leche.

\_ 6.50

Cheesecake with red fruits.

\_ 6.50

Whisky cake.

\_ 6.20

Seasonal fruit.

\_ 6.50

Mandarin sorbet with passion fruit.

\_ 6.50

Nougat ice cream with almonds crumble and mistela and dates arropé.

\_ 6.00

Vanilla and chocolate ice cream.

\_ 6.20

VAT included.

Bread and service 1.35€ per person. We have allergens list by UE-N°1169/2011 European Legislation.

## recommended wines

### Azpilicueta Red

D.O. Rioja

18.00



### Azpilicueta White

D.O. Rioja

18.00



### Azpilicueta Pink

D.O. Rioja

18.00







## portolito midday menu

\_23.50

Spicy potatoes.  
 Cabanyal titaina with sorra tuna and wheat tortilla.  
 Codfish salad with tomato and spring onion.  
 Andalusian baby squids  
 Iberian ham croquettes.  
 Squid rings with citric mayonnaise.  
 Steamed mussels with lemon, bay leaf and paprika oil  
 (Only in season).  
 Codfish and pine nuts fritters with all i oli.  
 Valencian salad.  
 Esgarraet of pepper and codfish with dried tuna.  
 Valencian tomato with "encurtidos y salazones".

A banda rice.  
 Senyoret rice.  
 Senyoret fideua.  
 Black rice.  
 Mellow mountain rice.  
 Valencian paella.  
 Vegetables paella.  
 Red tuna tataki with citric soya, sesame and wakame salad.  
 Free-range chicken breast, rosemary sauce and chips.

Dessert of the day.

\*Everyday at midday.  
 Choose one starter, oe main plate and one dessert per person.  
 Choose one type of rice per table. Minimum two people.

## Malvarrosa night menu

\_24.95

Red tuna tartare with kimchi mayonnaise, cashew, soya and miso.  
 Spicy potatoes.  
 Steamed mussels with lemon and bay leaf.  
 Portolito fried (ham croquette, cod fritter and baby squids).  
 Cabanyal titaina coca.  
 Iberian pork coca with creamy pesto, onion confit, Padrón peppers and parmesan shavings.

Tasting homemade desserts

VAT included  
 Bread and service 1,35. per person. We have a list of allergens

## gourmet midday menu

\_35.00

Iberian ham with grated natural tomato.  
 Roasted red prawn.  
 Codfish fritters with all i oli.  
 Valencian tomato with "encurtidos y salazones".

Senyoret rice.  
 Shellfish paella.  
 Shellfish fideua.  
 Valencian paella with duck.  
 Blue crab mellow rice.  
 Monkfish and langoustine "suquet".

Desserts of the day

\*Everyday at midday. Starters for share.  
 Choose one type of rice per table. Minimum two people

\*The menus are served by full table. Only one type of menú per table.  
 These menus do not include drinks in the Price.  
 All our rices can be served dry or mellow.  
 Price per person. VAT included.

## Arenas night menu

\_29.95

### Starters for share

Iberian ham croquettes.  
 Burrata with valencian tomato and anchovies dressing.  
 Sea bass carpaccio with yellow chili and purple onion.  
 Cabanyal titaina coca with tuna tataki.

### Seconds for choose

Entrecôte with chips and Padrón peppers  
 or  
 Monkfish with langoustine suquet

Tasting homemade desserts

\*Minimum two people, price per person.  
 Only one type of menú for table.  
 These menus do not include drinks in the price.