

CARTA

EMPEZAMOS...

Croqueta tigre	2,5
Shellfish croquettes with a little bite.	
Sardina con cebolla caramelizada	8,5
Fresh sardines marinated in a fusion of aromatic vinegars and served with caramelised onion.	
Anchoas	2,5
From Cantabria straight to "La Chipirona", on a bed of tomato tartare and served with toasted bread.	
Ensaladilla ibérica	6,5
Potato, carrot, Iberian cured meats and croutons with a paprika and thyme emulsion.	
En rojo	13,5
Several types of served tomatoes, with smoked sardines, creamy buffalo cheese, snow peas, Kalamata olives and crispy Carasau croutons.	
Causa de la chipi	13,5
Creole potato with a yellow chilli emulsion, with baby squid tempura and honey. On a creamy bed of avocado.	
Coca de gamba	5
King prawn, goat cheese, garlic shoots, dried tomato and crispy sea lettuce, drizzling with <i>boletus</i> flavoured olive oil on a homemade flatbread .	

All our dishes may contain some type of ALLERGEN among their ingredients (EU Regulation 1169/2011).
Prices in euros. VAT included.



CRUDO O CASI...

Vermicelli de calamar	14,5
Noodles with baby squid, courgette and collard greens cooked with fried hazelnuts, cockles and shrimp with just a hint of fresh mint.	
Carpaccio de ventresca	18
Slivers of tuna belly with bimi, smoked aubergine and mushroom flavoured olive oil.	
Ceviche verde	15
Fresh sea bass, sweetcorn, crudités, a creamy carrot martini purée, red onion and our very own <i>leche de tigre</i> sauce.	
Ostra valenciana	
Au naturel	4,5
Chef's recommendation	5

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A LA BRASA...

All our grilled dishes are prepared a la Robata, using a traditional Japanese grill.

Brocheta de gambas y calamares	5
Prawns and calamari fried in breadcrumbs, garlic, parsley and extra virgin olive oil.	
Pata de pulpo a la brasa	14,5
Charcoal grilled octopus tentacles a la Robata, served on a bed of charcoal roasted potatoes with just a touch of paprika .	
Brocheta de salmón	5,5
Salmon with a mustard vinaigrette.	
Brocheta de atún	5,5
Crispy tuna with spices served with semi-dry tomato dip.	
Brocheta de pollo de corral	4
Free-range chicken breast and thigh with a taste of Japan (mirin, soy and sake).	
Bao de cerdo	9,5
Charcoal grilled spicy minced pork falafel a la Robata, with ginger, chilli and lime. Served with our delicious home-made bao steamed bread, feta cheese and pan-fried mushrooms and miso.	
Brocheta de ternera	9
Juicy thick slices of tenderloin with a freshly chopped vegetable and extra virgin olive oil vinaigrette (120 gr.)	
Brocheta de magret	8,5
Duck breast with a foie, mustard and onion confit dressing.	

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A FUEGO LENTO

Calamar relleno 15

With pan-fried spinach, pancetta and wheat and a creamy Avruga, lightly laced with liquorice powder.

Mar y monte 15,5

Prawn, quail, mushroom, potato confit and grenadine casserole. Served with a thick, mouth-watering almond and garlic sauce.

Curry rojo 16

Hot 'n sour pork meatballs, with potato, green asparagus tips, orange and sweet potato purée with essence of vanilla, in a creamy red curry sauce.

Carabineros 18,5

Flame grilled red prawn a la Robata in its own bisque on a bed of egg pasta.

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CRUJIENTES Y DORADOS

Fritura de chipirones con feta y mayo de lima **12,5**

Crunchy baby squid served with crumbs of feta cheese, with a mild lime and kimchi mayonnaise dressing.

Atún crujiente **15,5**

Tataki tuna fish in an envelope of crispy eggplant, on a bed of creamy smoked eggplant and an aromatic herb vinaigrette.

Tempura de bacalao **13**

Chunks of cod in tempura on a chickpea, lime and coriander humus, with piquillo pepper confit and a shallot and honey sauce.

CASI TRADICIONAL Ask your waiter about the rice of the day

Arroz meloso (creamy rice) **12,5**
minimum 2 pax. (Price per person)

Arroz seco (dry rice) **13,5**
minimum 4 pax. (Price per person)

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POSTRES

Tiramisu Chipirona

6

Creamy mascarpone on a bed of almond, cocoa and coffee sorbet.

Milhojas

7

Layers of crispy puff pastry and pastry cream with berries.

Crème brûlée

6

Our very own crème brûlée served with a kiwi broth and caramelised pistachios.

Cachondeo de chocolate

6,5

Several types of textured dark and milk chocolate (bubbly, spongy, creamy and crunchy....)

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