

25 €

23€/ person.

Enjoy it from Monday to Friday for lunch (except bank holidays).

APERITIF

Homemade aperitif with seasonal products.

STARTERS per person

Homemade cod fritter with roasted garlic alioli.

Carrot and potato salad with Alma Marina semi-salted white tuna and grissini.

Poached egg with potato parmentier and iberian ham.

MAIN COURSE, to choose between:

Fideuà del Senyoret from Gandia (min. 2 people).

Mellow beef with sweet potato parmentier and vegetables.

Whole wheat buckwheat pasta with ricotta cheese, dried tomato and walnuts.

Fish of the day (suppl.: 4€).

Iberian pork with sweet potato parmentier and vegetables (suppl.: 4€).

DESSERT, to choose between:

Seasonal fruit.

Pannacotta with crème fraîche and strawberries.

"Valenciano": Vanilla ice cream with natural orange juice.

"La Fallera": Homemade "torrija" with brioche bread and meringue ice cream (suppl.: 3€).