

# Welcome to Espolín, Valencian dishes created to be shared.



## OUR DISHES

Crystal bread with tomato .....	3,50 €
Loaf bread .....	1,80 €
Acorn-fed Ham D.O Guijuelo 75% Iberian breed (100g / 50g).....	25,00 €   15,00 €
Anchovy brioche, herb butter and truffle (unit) .....	6,00 €
Sweet potato and mushrooms croquette (unit).....	2,00 €
Homemade cod fritters with roasted garlic aioli .....	10,00 €
Our “coca de dacsá” (corn tortilla) with ratatouille and bluefin tuna belly.....	8,00 €
Alma Marina artisan selection: mullet roe, mojama, tuna belly and sardines .....	14,00 €
Olivier Salad with semi-salted Alma Marina tuna loin and croûtons .....	12,00 €
Grilled lettuce florets with burrata and organic orange.....	15,00 €
Avocado and tomato tartare with Alma Marina sardine and basil sorbet.....	12,00 €
Artichoke flower with Maldonado pork belly and aioli (unit) .....	9,00 €
Poularde cannelloni with truffled béchamel, organic leek and cheese .....	12,00 €
Wholemeal buckwheat pasta with ricotta cheese, sun-dried tomato and walnuts.....	16,00 €
Fried eggs with potatoes, garlic prawns and Iberian ham.....	18,00 €
Grilled squid with garlic and lemon.....	22,00 €
Cuttlefish stew in its ink.....	22,00 €

## SUGGESTIONS

Espolín’s style “All i pebre” (eel stew) .....	18,00 €
Fideuá del senyoret de Gandía* .....	22,00 €
Molino de Roca’s rice with cuttlefish and red prawns* .....	22,00 €
Creamy rice with prawns, boletus and truffle* .....	28,00 €
Beef tenderloin with mushroom stew and yolk sauce .....	28,00 €
Iberian pork fillet with puffed potatoes, apple and asparagus .....	20,00 €
Wild sea bass with white butter, capers and piparras .....	30,00 €
Grilled sea espadrilles with salt flakes and oil .....	m/p

\*Rice and fideuá min. 2 pax (€ per person)

## SWEET DISHES

“La Fallera” Brioche french toast with meringue milk ice cream, salted toffee and almond crumble .....	8,00 €
<b>Oranges with walnuts and honey</b> .....	6,00 €
<b>Cakes assortment</b> .....	7,00 €
<b>Cheese board with walnuts, grapes and jam</b> .....	18,00 €



### Special pairing:

Sweet Wine: Casta Diva Cosecha Miel, Muscat; D.O. Alicante .....	4,00 €
Valencian Water Cocktail.....	5,00 €

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### We have tasting, children’s and group menus

Allergen chart available  
VAT included