

STARTERS

TABLE OF IBERIAN HAM, MANCHEGO CHEESE AND CHEESE FROM CATÍ 	15 €
GLASS BREAD WITH TOMATO "HANG" AND OIL "XIVERT"   	3,50 €
SPICY POTATOES "SERRA D'IRTA"    	8,90 €
BROKEN EGGS WITH IBERIAN HAM AND PADRÓN PEPPERS  	12 €
HOMEMADE COOKED CROQUETTES(6UD)    	10,90 €
IBERIAN CROQUETTES (6UD)    	9,90 €
AGING TABLE TO DIP (VEAL NUGGETS AND FINGERS, IBERIAN CROQUETTES AND TWO SAUCES)   	12,90 €
RED PRAWNS WITH GARLIC   	12,90 €
SQUIDS AT "ANDALUZA" STYLE    	10,90 €
CUTTLEFISH WITH GREEN SAUCE 	9,90 €
OCTOPUS LEG WITH PARMENTIER POTATO AND PAPRIKA AIOLI  	18 €
STEAMED MUSSELS" 	9 €
MUSSELS WITH MARINARA SAUCE 	9,90 €
BEEF TATAKI WITH PISTACHIO PRALINE WITH SOY CARMEL     	13,90 €
IBERIAN HAM WITH PAPRIKA AND "XIVERT" OIL	9,90 €
BRAISED VEGETABLES WITH CREAM CHEESE  	10,90 €

SALADS

RIBAMAR

12 €

MIX OF RED AND GREEN LETTUCE SPROUTS, RED CHARD, SPINACH AND MIZUNA SPROUTS AND WATERCRESS WITH SEASONAL TOMATO, GOAT CHEESE, RAISINS AND NUTS WITH TOMATO JAM DRESSING

CAPRESE

12 €

SEASONAL TOMATO, ITALIAN BURRATA, BLACK OLIVES, NUTS, HOMEMADE PESTO AND "XIVERT" OIL

SERRA D'IRTA

10 €

MIX OF LETTUCE AND SPROUTS, BEET, CARROT, CUCUMBER, SEASONAL TOMATO, AVOCADO, CORN AND ASPARAGUS

PICKLED BEEF

12 €

SEASONAL TOMATO, FRESH CHIVES, SWEET PIPARRA AND MARINATED BEEF WITH ITS CREAM

FISH

ASK ABOUT OUR FISH OF THE DAY

SEASONAL FISH

10,90 €

COD WITH CARAMELISED ONION AND AU GRATIN AIOLI

12,90 €

WHOLE CUTTLEFISH WITH VEGETABLES AND GREEN SAUCE

10,90 €

RICE

PRICE PER PERSON

MINIMUM FOR TWO

VALENCIAN PAELLA		12 €
SEAFOOD PAELLA	  	14 €
MIXED PAELLA	  	14 €
VEGETABLE PAELLA		12 €
PAELLA "EL SEÑORET"	  	14 €
BLACK RICE	  	14 €
RICE WITH LOBSTER	  	18 €
GALERA SOUP WITH ARTICHOKEs	  	14 €
BAKED RICE (PRE-ORDERED)		13 €
MUSHROOM AND FOIE RICE		14 €
RISOTTO OF BOLETUS AND IBERIAN LARDONES	 	12,90 €
FIDEUA	  	13 €

GRILLED MEATS

ALL OUR MEATS ARE ACCOMPANIED
GARNISHED WITH SEASONAL VEGETABLES

SELF-RAISED YEARLING CALF

RIBEYE (1000GR)	39,90€
ENTRECOTE (300GR)	18,90 €
STEAK	10,90 €
LACQUERED RIB    	18 €
HONEYED VEAL MEDALLION  	14,90 €
CENTER OF VEAL WITH PISTACHIO AIOLI  	13 €

IBERIAN PIG OF OWN BREEDING

IBERIC SECRET	18 €
IBERIAN LOIN Tournedó 	13,90 €
IBERIAN RIBS ROASTED AT LOW TEMPERATURE WITH BARBECUE SAUCE  	15,90 €
IBERIAN STEAK WITH THE AROMA OF THE MOUNTAIN 	15,90 €
IBERIAN SIRLOIN WITH BOLETUS SAUCE AND REDUCTION OF PEDRO XIMENEZ 	18€

SELF-RAISED BARBECUES

ABRASADOR (for two people) 	29 €
TASTING OF YEARLING VEAL AND GRILLED IBERIAN PORK: VEAL CHURRASCO, MARINATED BEEF WITH FINE HERBS, GRILLED IBERIAN SHAVINGS, DICED IBERIAN HAM AND RED IBERIAN CHORIZO	
DE MIS IBÉRICOS (for two people)   	32 €
TASTING OF GRILLED IBERICO: SECRETILLO ROASTED AT LOW TEMPERATURE, Tournedó OF IBERIAN LOIN, IBERIAN FILET AND IBERIAN LARDONES	

BURGER

ABRASADOR XL

200GR OF 100% BEEF, BACON, EGG, CHEESE, LETTUCE, TOMATO AND CRISPY ONION

10,90 €

IBÉRICA MANCHEGA

200GR OF MEAT 100% IBERIAN PORK, IBERIAN HAM, MANCHEGO CHEESE, MIX, TOMATO, CRISPY ONION AND PEPPER MAYONNAISE

11,90 €

FOR THE KIDS

GRILLING HAMBURGER 100% AÑOJA BEEF, CHEESE, LETTUCE, TOMATO AND CRISPY ONION

8,90 €

VEAL FINGER AND IBERIAN CROQUETTES WITH POTATOES   

9,90 €

VEAL NUGGETS AND IBERIAN CROQUETTES WITH POTATOES   

9,90 €

CHIKEN NUGGETS AND IBERIAN CROQUETTES WITH POTATOES   

9,90 €

CHIPS

4 €

PASTAS

BOLOGNESE   	9,90 €
FUNGHI   	9,90 €
CARBONARA   	9,90 €
BOLOGNESE LASAGNA   	9,90 €

PIZZA

MARGARITA    	8,90 €
TOMATO, MOZZARELLA AND OREGANO	
PROSCIUTTO E FUNGHI    	9,90 €
TOMATO, MOZZARELLA, HAM, MUSHROOMS AND OREGANO	
FOUR CHEESES    	10,90 €
TOMATO, MOZZARELLA, BLUE CHEESE, GOAT CHEESE, CHEDDAR AND OREGANO	
PEPPERONI   	9,90 €
TOMATO, MOZZARELLA, PEPPERONI AND OREGANO	
AMERICANA   	10,90 €
TOMATO, MOZZARELLA, MINCED MEAT, ONION, BACON, BARBECUE SAUCE AND OREGANO	
CARBONARA   	10,90 €
MOZZARELLA, CREAM, BACON, MUSHROOMS, PARMESAN AND OREGANO	

DESSERT

DEATH BY CHOCOLATE 	5,50 €
CHOCOLATE COULANT WITH VANILLA ICE CREAM 	5,50 €
HOMEMADE CATALAN CREAM 	4,90 €
TRADITIONAL HOMEMADE CURD OR FLAVORS (NOUGAT, COFFEE OR CHOCOLATE) 	4,90 €
CARROT CAKE 	4,90 €
POSTRE DEL DÍA	5,50 €



SOY



E-X
SULFUR DIOXIDE
AND SULPHITES



MOLLUSKS



FRUIT
SHELL



PEANUTS



MUSTARD



SESAME GRAINS



CELERY



LUPINS



CONTAINS
GLUTEN



FISH



DAIRY
PRODUCTS



EGGS



CRUSTACEANS



ADAPTABLE TO
VEGETARIANS

WHITE WINES

ENCÍS (According to production)

12 €

WHITE GARNACHA , BODEGA CASTELLS I MONTOLIU,
IGP DE CASTELLÓ, 2019

BLANC (According to production)

12 €

SAUVIGNON BLANC (80%) AND SMALL GRAIN MUSCAT (20%).
MAS DE RANDER, IGP CASTELLÓN, 2019

VIÑA MAYOR

12 €

VERDEJO & SAUVIGNON BLANC, D.O. RUEDA, 2018

DOMINIO DE CALLES

19,5 €

VERDEJO FRUITY, VEGAMAR,
D.O.P VALENCIA "ALTO TURIA"

HUELLA DE MERSEGUERA

21 €

100% MERSEGUERA , VEGAMAR,
D.O.P VALENCIA

LA PODA SAUVIGNON

15,50 €

100% SAUVIGNON BLANC, D.O. RUEDA

LA PODA ALBARIÑO

15,50 €

100% ALBARIÑO, D.O. RÍAS BAIXAS

LENEAS

24 €

100% ALBARIÑO, D.O. RÍAS BAIXAS

ROSÉ WINES

dN (According to production)

11 €

CABERNET SAUVIGNON & WHITE GARNACHA,
BODEGA CASTELLS I MONTOLIU, IGP DE CASTELLÓ, 2019

DOMINIO DE CALLES

13,50 €

CABERNET SAUVIGNON, VEGAMAR, D.O.P. VALENCIA

PONTE VECCHIO

13,80 €

PINK MOSCATO, SPARKLING

RED WINES

SIULL 2 (Según producción)

18 €

CABERNET SAUVIGNON & TEMPRANILLO,
BODEGA CASTELLS I MONTOLIU, IGP DE CASTELLÓ, 2017

L'ENCANTERI (Según producción)

13 €

TEMPRANILLO, ULL EBRE, BODEGA CASTELLS I MONTOLIU,
IGP DE CASTELLÓ, 2018

SYRAH

13 €

MAS DE RANDER, IGP CASTELLÓN, 2019, ECO

TEMPS

13 €

CABERNET SAUVIGNON, MERLOT & SYRAH.
MAS DE RANDER, IGP CASTELLÓN, 2017,

GLORIOSO CRIANZA

13,50 €

TEMPRANILLO, RIOJA CRIANZA, D.O. LA RIOJA, 2016

DOMINIO DE CALLES CRIANZA

19,50 €

SYRAH, MERLOT & GARNACHA, VEGAMAR
D.O.P VALENCIA "ALTO TURIA"

LA PODA TINTA DE TORO

15,50€

100% TINTA DE TORO, D.O. TORO

LA PODA TEMPRANILLO

15,50 €

95% TEMPRANILLO, 5% CABERNET SAUVIGNON,
D.O. RIBERA DEL DUERO