



SNACKS

	1/2 RATION	
Acorn fed Iberian cured ham on glass bread	13,00 €	25,00 €
Almond white cheese with sun dried tomatoes and black olives, beetroot and Iberian ham shavings	5,00 €	9,00 €
Hake and avocado salad with wasabi mayonnaise	5,50 €	10,00 €
'Pipes y carases' fritters with roasted red pepper mayonnaise and crispy corn and potato	5,00 €	8,50 €
Iberian ham and prawn croquette duo	5,00 €	8,50 €
Crispy squid in their ink with tomato chutney	5,00 €	8,50 €

FIRST COURSES

Cod marinated with ginger and cardamom olive tapenade and sundried tomatoes	9,00 €
Duck liver bonbon and caramelized onion with rye and chocolate bread	12,00 €
Veal carpaccio, with wild mushrooms, arugula and parmesan salad with honey and mustard dressing	11,50 €
Braised squid with garlic shoot and artichoke stir fry	15,00 €
Braised octopus with sauteed wild mushrooms and sesame oil	14,00 €
Warm monkfish and and squid fried in garlic	12,50 €
"La Taula" salad with salted fish and pickled vegetables	10,00 €

RICE DISHES

Rice with vegetables and ribs firewood grilled ribs	12,00 €
Crusty rice	13,00 €
Rice with rabbit and snails cooked over firewood	12,00 €
Rice with octopus, artichokes and garlic shoots	15,00 €
'A banda' rice	15,00 €
Mullet rice with cuttlefish	13,00 €

Price VAT included

FISH DISHES

'Black and white' hake with calamari tagliolini and courgette	14,00 €
Cod supreme with tomato sabayon, asparagus and olive vinaigrette	17,00 €
Monkfish with crunchy crust artichoke risotto with cream of parmesan	16,00 €
Blue runner loins with pickled vegetables	13,00 €

BRAISED MEATS

Extra big "Angus" veal grilled hamburger with caramelised onion, bacon and cheddar	12,50 €
Iberian pork grilled 'presa' with smoked cheese and roasted vegetables	18,00 €
Lamb loin with rosemary chestnuts and black garlic	22,00 €
Suckling pig lingot with truffled mashed potato and port reduction	19,50 €
Veal fillet with wild mushroom and hazelnut 'praliné' and cream of 'cabrales'	22,00 €
Veal fillet braised and carved, with garlic shoots	21,00 €

TAPAS MENU

Fresh almond cheese with sun dried tomatoes and black olives, salad with basil, beetroot and Iberian ham shavings
Hake and avocado salad with wasabi emulsion
Cod marinated with ginger and cardamom and olive and sundried tomato tapenade
'Tortita de camarón' with soya mayonnaise
Crispy squid in their ink with tomato chutney
Pastrami sandwich with mustard and gurke
Chocolate coulant with mango and passion sorbet

25 € VAT incl

'ARROCERO' MENU

Maximum two rice dishes per table

Iberian ham and 'manchego' cheese
Warm salad with monkfish and squid fried in garlic
Croquette duo: Iberian ham 'cocido' and prawn
Choice of rice (crusty rice with vegetables and ribs, rice with rabbit and snails, 'a banda' rice and mullet and cuttlefish rice)
Elche cake with ice cream churn

29 € VAT incl

LA TAULA MENU

Individual serving menu

Salmon marinated with ginger and sautéed shitake mushrooms with soya and sesame
Duck liver bonbon with caramelized apple, rye and chocolate bread
Cod supreme with tomato sabayon, green asparagus and olive vinaigrette
Deboned shoulder of lamb with chestnut and black garlic purée
Milk chocolate mousse, crunchy hazelnut and caramel ice cream

35 € VAT incl

Menus will be served to all table guests
The menus include the drinks: water, beer or soft drink, coffee or infusion.
For information regarding the presence of a food allergen on the menu, ask our staff.