






ALLERGENS

laMar
By Portolito

STARTERS

- Typical Valencian bread with tomato and roasted garlic mayo **9, 14**
- Trio of Marenne Oleron oysters with citrus dressing **1, 2, 3** 
- López anchovies **1, 2, 3, 7, 8, 9, 14**
- Anchovy dressed as a bride on brioche, smoked butter and chilli ice-cream **1, 2, 3, 7, 8, 9, 14**
- Tuna Gilda **-Skewer with wild seasonal blue fish and our pickles-** **1, 2, 3, 14**
- Portolito cubed Bravas with Bourbon sauce and roasted garlic mayo **7, 9, 14**
- Spanish potato salad with tuna belly and pickles emulsion **1, 2, 3, 7, 8, 9, 14**
- Croquettes of Iberian ham **7, 8, 9, 14**
- Croquettes of prawns with garlic **1, 2, 3, 7, 8, 9, 14**
- Croquettes of sweet Gorgonzola cheese, walnuts and quince **6, 7, 8, 9, 14**
- Cheese platter (Pell florida, Betara, Terra, Zujar and Savel) **6, 8, 14** 
- Iberian ham with Valencian bread and grated tomato 
- Cristal prawns with pickle mayonnaise and ham powder **9, 14**

FROM LA HUERTA

- La Mar salad, with oak leaf, tomato, prawn and local citrus fruit vinaigrette **1, 2, 3, 7, 8, 9, 14**
- Grilled artichokes with matured beef fat and sea urchin emulsion **1, 2, 3, 14** 
- Grilled artichokes with soy cured yolk and noisette butter **1, 2, 3, 7, 8, 14** 
- Tomato tartar with pickles and salted fish **7, 8, 14** 
- Grilled leek with Béarnaise and crispy Iberian ham **1, 2, 3, 14** 
- Flame grilled aubergine with salted fresh cheese, blond miso, soya and honey **7, 8, 14** 
- Petit cauliflower tempura with seaweed **5, 6, 9, 11, 14**
- Cannelloni with roasted onions, dates and cream cheese **1, 2, 3, 4, 6, 9, 14**

FROM THE SEA AND THE FISH MARKET


- Seasonal fish ceviche with pomegranate tiger's milk **6, 7, 8, 9, 11, 14**
- Valencian Mussels **1, 2, 3, 10, 14**  
- *Chef's: Open with white Bobal wine, green curry, aromatic herbs and feta cheese **1, 2, 3, 8, 14**
- *Cabanyal: Olive oil, garlic, parsley, paprika, chilli, lemon **1, 2, 3, 8, 14** 
- Seasonal fried fish with tartar sauce **1, 2, 3, 14** 
- Grilled open cockles with lemon zest **1, 2, 3** 
- Cuttlefish with lemongrass **1, 2, 3, 5, 7, 14** 
- Octopus legs, ratte potatoes, romesco sauce and Idiazabal cream **1, 2, 3, 4, 8, 14** 
- Beach squid, grilled or Andalusian style. With pickle emulsion **1, 2, 3, 8, 14** 
- Fish from our fish markets. By weight. *Consult to staff **1, 2, 3, 7, 9, 14**
- *Can be natural / grilled or marinated / salted / with garlic and pickles or fried
- Seafood by weight *Consult to staff **1, 2, 3, 14** 


 **Gluten Free**

MEATS

Galician beef steak tartar **1, 7, 9, 11, 12, 14**

Grilled marrow and buds with Sherry vinegar and glass bread toasts **8, 14** 

New York Steak 400g matured for 30 days 

Iberian acorn-fed pork 

45 days matured T-bone steak. 1k aprox. ** Recommended for 2 persons 


Duck with Valencian orange marinated cream and duck demiglace **9, 11, 14**

*Choice of garnishes

-Salad bouquet from our Orchard **1, 2, 3, 4, 5, 6, 9, 14**

-Grilled vegetables 

-Crisps with green peppers 

-Aligot of potatoes and Idiazabal cheese **8, 14** 

RICE *(All rice dishes can be gluten-free. Please, consult with staff)*

Valencian Paella with free-range chicken and rabbit **3, 9, 14**

Senyoret rice of red snapper, cuttlefish and prawns from Vinaròs **1, 2, 3, 9, 11, 14**

“A banda rice” (Fish is served separately) **1, 2, 3, 7, 9, 14**

Rice with Iberian pork cheek, oyster mushroom and raisins **9, 11, 14**

Rice with seasonal vegetables, tempeh, chickpeas and endive **9, 10, 11, 14**


Brown noodle “Fideuá” with cuttlefish and cauliflower **1, 2, 3, 5, 9, 14**

The Chef's rice *Consult with Staff

Every week our Chef prepares a special rice dish, "The Chef's rice", unleashing creativity, respect and affection to present unique rice dishes that pamper our closest products.

Rice in a thick broth: Valencian, Senyoret, Rice with Iberian pork, Rice with vegetables


DESSERTS

Chocolate garden. Ganache, carob earth, white chocolate sponge and olive oil ice cream **6, 7, 8, 9** 

Orange cream with almond sponge cake, valencian cocoa, and Italian meringue **4, 6, 7, 8, 9**

Apple tatin Valencian style **7, 8, 9, 14**


French toast with pistachio cream and horchata ice cream **6, 7, 8, 9, 14**


Figs with fresh goat's cheese, honey, walnuts and olive oil surprise **6, 8** 


Tasting Menu

Dishes to share


Typical Valencian bread with tomato and roasted garlic mayo **9, 14**


Marenne Oleron oyster with citrus dressing **1, 2, 3** 

Tomato tartar with pickles and salted fish **1, 2, 3, 14** 

Grilled artichokes with matured beef fat and sea urchin emulsion **1, 2, 3, 7, 8, 14** 

Seasonal fish ceviche with pomegranate tiger's milk **1, 2, 3, 10, 14** 

Cuttlefish with lemongrass **1, 2, 3, 5, 7, 14** 


Grilled Iberian pork with Idiazabal cheese aligot and demiglase of its bones 


Orange cream with almond sponge cake, valencian cocoa, and Italian meringue **4, 6, 7, 8, 9**


Tasting Vegetarian Menu (Ovolacteovegetarian)


Dishes to share

Typical Valencian bread with tomato and garlic mayo **9, 14**

Grilled leek with Béarnaise and crispy vegetables **7, 8, 14** 

Tomato tartar with pickles **1, 2, 3, 14** 

Grilled artichokes with soy cured yolk and noisette butter **7, 8, 14** 

Seasonal mushrooms ceviche with pomegranate tiger's milk **4, 10, 14** 

Petit cauliflower tempura with seaweed **1, 2, 3, 4, 6, 9, 14**

Cannelloni with roasted onions, dates and cream cheese **6, 7, 8, 9, 11, 14**

Orange cream with almond sponge cake, valencian cocoa, and Italian meringue **4, 6, 7, 8, 9**



Gluten Free

ALÉRGENOS DE OBLIGADA DECLARACIÓN SEGÚN El Real Decreto 126/2015

Fish (1), Crustaceans (2), Molluscs (3), Peanuts (4), Sesame (5), Nuts (6), Eggs (7), Dairy (8), Gluten (9), Celery (10), Soya (11), Mustard (12), Lupin (13), Sulfites (14)