







STARTERS to share

Valencian oil flatbread with marinated monkfish, pickles and caper mayonnaise

Red prawn bisque with octopus carpaccio and codium in tempura

Beef steak profiterole with old-fashioned mustard cream

MAIN COURSE

Rice with Beach squid and semi-cured olive-smoked bluefin tuna belly

DESSERT

Chocolate soufflé with tiger nut foam



28€

*Bread and drinks NOT included







VEGETARIAN LUNCH MENU



STARTERS to share

Tomato tartare in three textures with miso dressing and sweet piparra peppers

Roasted pumpkin velouté with beetroot chantilly and sunflower seed croutons

Valencian olive oil flatbread with marinated tofu, pickles, and caper mayonnaise

MAIN COURSE

Rice with Autumn mushrooms in garlic sauce, bimi, chestnuts and fried kale

DESSERT

Chocolate soufflé with tiger nut foam



28€

