

· **STARTERS** ·

**DE UNA CONCHA EN EL INVIERNO**

| Chilled oyster, black garlic, Chardonnay butter, cream of anise and candied apple |

€ 11.00



**RONQUEO DEL PATRÓN DE LA ALMADRABA DE TABARCA**

| Raw tuna, 'turrón' sauce, chilled mustards, cress and foamed citric tamarind |

€ 17.00



**VOLVIENDO A TIERRA CON LA MORENA**

| Fried moray, yellow cream, egg white and caviare |

€ 16.00



**DEL MONTE A LA FOIA**

| Pickled kit, vegetable stew, winter greens and Tárbenca bacon |

€ 15.00



**POT SER AIXÓ UN ROAST BEEF?**

| Iberian pork shoulder, cream of salted fish, caviare in Hollandaise sauce, greens and raisin-like dried tomatoes |

€ 18.00



**OTRO LEGADO DE MI MADRE**

| Alicante stew, with its consommé, vegetables and hints of truffle from Sierra Mariola |

€ 15.00



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· **FISH** ·

**“PEIX” Y VAINAS**

| Roasted snapper with a triple-layer of peas, and 'pil pil' sauce, tartar and pea consommé |

€ 25.00



**ROCA, CARBÓN Y HIERRO: EL SALMONETE**

| Crisp red mullet, Valencia beans and aromas of the grill and lemon |

€ 26.00



**VERSIONANDO UNA RUSTIDERA**

| Roasted bass, tomato, caramelised onion in a butter shroud, and roast potatoes |

€ 26.00



**HISTORIAS DEL MEDITERRÁNEO:**

**“BACALAO A LA LEVANTINA”**

| Cod loin, crispy cod belly, creamed collagen and consommé brought together in this age-old recipe |

€ 25.00



· **MEATS** ·

**RECORDANDO AL VINALOPÓ EN EL MEDIEVO**

| Roast woodcock, juices as gazpacho, a rainbow of vegetables and woodcock meat-infused flatbread |

€ 30.00



**DE CAZA Y PESCA**

| Roasted cured wild boar tenderloin, bone broth and honeyed cod tripe with consommé redolent of the sea |

€ 27.00



**LAS NANAS DEL CHIVO**

| Thyme-smoked kid in Mediterranean greens on a bed of peppers |

€ 26.00



**A LA MESA DEL CARDENAL BELLUGA**

| Brandy-infused turkey stewed in demi-glace with cabbage, poultry broth infused with wine truffle |

€ 26.00



**EL PALOMAR DE LA MARINA**

| Char-grilled, smoked pigeon with a spread of dried fruit including raisins and perfumed with Riesling |

€ 26.00



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· **RICE DISHES** ·

**ATRAQUE DEL LLAUD EN LA ALBUFERA**

| Fluffy. Citrus-imbued seafood rice with sea cucumber, edible algae and 'Algan' plankton |

€ 23.00



**RECUERDOS DE PERICANAS Y PAELLERAS**

| Fluffy. Rich red rice, with an array of dried tomato, spicy red peppers and flame-grilled salted fish |

€ 20.00



**EN EL MORRAL DEL PASTOR**

| Dry. Fried pig's ear rice with chickpeas and the Chef's favourite wild mushrooms |

€ 21.00



**POR FIN PROTAGONISTA: LA GALERA**

| Fluffy. Rice with mantis shrimp, artichokes, peas and beans |

€ 20.00



**LEYENDAS GASTRONÓMICAS DE ALBATERA**

| Fluffy. Sweet potato and squash rice with venison civet |

€ 22.00



- Tasting menu € 60
- Culinary menu € 80
- Martina Table menu € 120 | Booking essential |
- A la Carte ( the table service is € 15 )

