

SALADS

Salad Curry (3,7)	12,00
<small>(Tomate valenciano, cebolla tierna, aguacate parmesano, lechuga iceberg, hoja de roble y sala de curry)</small>	
Tomato salad, parmesan cheese and homemade salted fish (2-3-4)	16,00

COLD APPETIZERS

*Butter fish carpaccio (4,6)	15,00
*Scallop and white prawn tartare (1-2-12-14)	18,00
European cheese board with quince and walnuts (7-8)	12,00
Pickled blue fish from the Cullera fish market (1-4-12)	13,00
*Anchovies and salted tuna on a bed of confit onions (4)	4,20
*Tuna tartare (3-4-6-10-12)	18,00
Bread (4-6)	1,00
Bread with tomato and all i oli (1)	2,00
*the fish has been previously frozen at a temperature equal to or less than -20 °C throughout the product for a minimum period of 24 hours.	

HOT APPETIZERS

Octopus cooked galician style (14)	14,00
Choco cut in cubes (14)	14,00
Battered squid (1-14)	12,00
Grilled choco from Cullera (14)	13,00
Grilled ensis (14)	2,20
king prawn tails on mediterranean coulis (2-7-1-12)	14,00
Iberian parmasan ham croquettes (unit) (1-3-7)	1,90
Cabrales cheese croquettes with angel hair jam (1-3-7)	1,90
Cod croquettes (1-3-4)	1,90
caramelized foie gras (1-7-12)	16,50
Clams (14)	14,00

SEAFOOD FROM THE CULLERA FISH MARKET

boiled or grilled white prawns (2-12)	19,00
boiled or grilled King prawns (2-12)	32,00
boiled or grilled crayfish (2-12)	18,00
boiled or grilled crayfish (2-12)	20,00
boiled or grilled shrimp (2-12)	20,00

FRESH FISH

Grilled tuna belly (4)	22,00
Grilled sole (4)	21,00
Paupiettes of Grilled sole with mushroom cream (1-3-4-7-9-10)	21,00
Grilled turbot (4)	19,50
Turbot with mushroom cream	21,00
Turbot on mediterranean coulis	21,00
Zarzuela (casserole of fish and seafood) (price per serving, minimum 2 servings, on request)	33,00

CARNES

Grilled Lamb Chops	18,00
Grilled Entrecôte	19,00
Entrecôte with caramelized foie gras (12)	23,00
Grilled sirloin steak	21,00
sirloin steak with caramelized foie gras (12)	24,00
Entrecote matured 40 days	24,00
Steak tartare (3-4-10)	20,00
Chateaubrian with béarnaise sauce (3-7) (price per serving, minimum 2 servings, on request)	23,00
Accompany your meat with mushrooms, pepper or Roquefort sauce for	1,50

RICES (PRICE PER SERVING. MINIMUM TWO SERVINGS. ON REQUEST)

RICES MELOSOS (SERVED WITH A BIT OF THE COOKING SAUCE)

Rice with seafood and vegetables (2-4-12-14) (King prawns, crawfish, crayfish, choco, red and green peppers broadbeans and artichokes)	17,00
Rice with seafood and vegetables (2-4-12-14) (lobster, choco, red and green peppers broadbeans and artichokes)	20,50
Rice with scallop, King prawns and vegetables (2-4-12-14) (scallops, King prawns tails, red and green peppers and cauliflower)	20,50
Rice with chicken, pork ribs, assorted mushrooms and Iberian parmasan ham (1-2-3-7-9-12)	16,00
Rice with artichokes, choco y King prawns tails (2-4-12-14)	15,50
Rice with monkfish tails, king prawns, choco and 17,00	
spring onios (2-4-12-14)	
Señoret rice (rice with choco and peeled seafood) (2-4-12-14)	19,00
Rice with King prawns tails, choco and assorted	16,00
Mushrooms (2-4-12-14)	

RICES SECOS

Mixed Paella (1-2-3-7-9-12) (chiken, crayfish, King prawns, greens beans, white big beans y red peppers)	16,00
Seafood Paella (King prawns, crawfish, crayfish and choco) (2-4-12-14)	16,00
Señoret rice (rice with choco and peeled seafood) (2-4-12-14)	15,00
Arroz Negro (2-4-12-14)	15,00
Paella with Lobster and choco (2-4-12-14)	20,50

Paella with scallop, King prawns and choco (2-4-12-14)	20,50
Paella with monkfish tails, king prawns and spring onios (2-4-12-14)	17,00
Fideua (pasta with seafood) (2-4-12-14)	16,00
Señoret rice especial (2-4-12-14)	19,00
Paella Valenciana	15,00

NUUESTRO PUCHERO (TIPICAL SPANISH CASSEROLE)

Noodles or rice soup (1-3-7-9)	6,50
full casserole meal (Noodles or rice soup with full casserole) (1-3-7-9)	16,00
Rice meloso de puchero (served with a bit of the cooking sauce) (1-3-7-9)	16,00
Paella de puchero (Paella made from the meat and vegetables of the casserole) (1-3-7-9)	15,00
Paella de puchero (made from them stock casserole With seafoof -choco and King prawns) (1-2-3-7-9-12-14)	16,00
Baked Rice (Rice baked with de vegetables and meato of the casserole) (1-3-7-9)	16,00

DESSERTS

Homemade desserts	5,50
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WATERS, SOFT DRINKS, BEERS, APERITIF DRINKS AND COFFEES

½ L. Stil water	1,80
1 L. Sstil water	2,70
½ L Sparkling wáter	2,60
½ L lemonade	1,80
Coke, fanta and similar	2,90
Fresh Orange juice	2,90
¼ L. Draft beer	2,20
1/3 L. Draft beer	2,75
1/2 L. Draft beer	5,50
1 L.. Draft beer	10,00
1/3 L. bottle of Special or imported beer	2,90
1/3 L. alcohol-free beer	2,90
Martini and similar	3,50
Ricard and similar	3,50
Glass of sangria	4,00
½ L. Sangria	8,00
1 L. Sangria	14,00
Coffees, teas and infusions	1,70
Carajillo (coffee with spirits)	3,20
Irish coffee	4,50



Information on allergens in our products according to European regulation 1196/2011

Restaurant
Casa Nostra
PEQUE