



## Standing cocktail

Shot of salmorejo with mojama / Shot of cream of vegetables\*  
Blue fish salad  
Puff pastry of mackerel sobrasada  
Foie bonbon with fig marmalade  
Anchovy and cockle banderilla with cherry tomato and pickles  
Grilled artichoke with ham/ Eggplant sticks with honey\*  
Seafood croquette  
Pork rib at low temperature

A banda rice tasting in paellita

Mantecado ice cream  
Truffles

**Drinks** White and red wine Fruto Noble, D.O. Alicante.  
Mineral water, beers, soft drinks.

**Price per person 38€** (VAT Included)

*Revised menu may 2023, valid for 3 months.  
This menu isn't available on Saturdays and Sundays at noon.*

*Menu for a minimum of 12 people. Drinks are included from the time all diners are seated until dessert is served. Minimum 72 hours minimum contracting time. The minimum number of diners contracted will be invoiced.  
The menus may undergo changes due to the seasonality of the dishes.*

*\*According to season*