

ALMÀSSERA DE GUILLEM

MEDITERRANEAN CUISINE



EN
GL

STARTERS

ASSORTMENT OF CHEESE 12

A selection of different kinds of cheeses with nuts and marmalade

ASSORTED IBERIAN COLD CUTS 15

Iberian ham from acorn-fed pigs, iberian cold cuts assortment and almonds

CORN SALAD 11

Corn salad (lamb's lettuce) with dried salted tuna, tomato and dried fruits

ARUGULA SALAD 11

Arugula (rocket) salad with tomato, anchovies, nuts and Parmesan cheese

OUR "CAPRESE" SALAD 10

With tomato, fresh cheese from Callosa, basil leaves, black olives and extra virgin olive oil

RICES/PAELLAS

"SENYORET" RICE PAELLA 12

With squid, monkfish, prawns and seasonal vegetables

"A BANDA" RICE PAELLA 12

Our own rice "a banda" in fish broth with squid, monkfish and prawns

BLACK RICE PAELLA 12

With black squid ink rice, monkfish, prawns and seasonal vegetables

MIXED (MEAT & FISH) PAELLA 13

With chicken, small lobster, prawns and seasonal vegetables

BREADS, OLIVES & "ALL I OLI" 2

Assorted breads, olives and garlic and olive oil mayonnaise (price per person)

"ESPENCAT" WITH ANCHOVY 11

Traditional salad made with roasted aubergine and peppers and anchovies

IBERIAN HAM CROQUETTES 9

Homemade iberian ham croquettes with peanut mayonnaise (6 units)

SCRAMBLED EGGS & ASPARAGUS 8

With farm fresh eggs, green asparagus, truffle and Idiazábal sheep's milk cheese

GRILLED SQUID 12

With paprika oil and chopped chives

PRAWNS FRIED IN GARLIC 11

Sauteed prawns in olive oil with a lot of garlic and cayenne pepper (served in casserole)

MINIMUM 2 PERSONS (PRICE/SERVING)

IBERIAN PORK LOIN PAELLA 12

With the upper part of the iberian pork loin and seasonal vegetables

VEGETABLES PAELLA 12

With seasonal vegetables from our region

CREAMY RICE WITH CODFISH 14

With codfish and vegetables cooked in traditional cauldron

CREAMY RICE WITH MONKFISH 14

With monkfish and prawns cooked in traditional cauldron

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FISH

CODFISH WITH GREEN OLIVE 16

Confited codfish loin with green olives purée and parsley

MONKFISH MEDALLIONS 17

Grilled monkfish slices with curry and mango sauce

SEABASS WITH TAPENADE 15

Seabass fillet with a soft tapenade (a sauce made with black olives and anchovies) and pea purée

PASTA

TAGLIATELLE WITH SAUSAGE 9

Tagliatelle with dried sausage from our region, courgette, mint leaves and Parmesan cheese sliced

HOMEMADE DESSERTS

"VALOR" CHOCOLATE CAKE 6

With "Valor" chocolate from Villajoyosa and rosemary syrup

CHEESECAKE 5

Our traditional cheesecake with fig marmalade

CREMA CATALANA 5

Custard cream with caramelized brown sugar and candied orange and lemon

MEAT

BEEF ENTRECOT 18

Beef from Galicia (fillet steak) with old mustard sauce

BEEF SIRLOIN 21

Beef from Galicia (tenderloin steak) with pepper sauce

IBERIAN PORK SIRLOIN 16

Iberian pork sirloin garnished with a soft pear-ginger mayonnaise

SPAGHETTI WITH ANCHOVIES 9

Spaghetti with anchovies, dried tomato, capers, black olives, basil and extra virgin olive oil

ORANGE AND OLIVE OIL FLAN 5

Crème caramel made with Valencian orange and extra virgin olive oil pearls

CHOCOLATE-NUT BROWNIE 5

"Valor" chocolate and nuts with saffron cream and extra virgin olive oil

FRUIT DESSERT 5

Ask us, please!



***If you need information about an allergen food on our Carta or Menu, please, ask our staff.**

You can also visit our website for allergen information:
<https://www.hoteltossalaltea.com/en/restaurant/>