

# ALMÀSSERA DE GUILLEM

MEDITERRANEAN CUISINE



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## 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/>