

MENJADOR ALMÀSSERA**EN
GL**

*Dishes marked with an asterisk are made with at least 25% of products from the Valencian Community.

STARTERS**BREADS, OLIVES & "ALL I OLI" 2**

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

ASSORTMENT OF CHEESE* 13

A selection of different kinds of cheeses from Alicante with nuts and marmalade

ASSORTED IBERIAN COLD CUTS 15

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

CORN SALAD AND DUCK HAM 12

Corn salad (lamb's lettuce) with duck ham, cherry tomato, duck foie gras slices and nuts

ARUGULA SALAD AND ANCHOVY* 11

Arugula (rocket) salad with tomato, dried fruit, anchovy and cured cheese from Alicante

CODFISH CARPACCIO 12

Fine cuts of cod on ripe tomato and with a vinaigrette made with black olive and anchovy

"ESPENCAT" WITH ANCHOVY* 11

Traditional salad made with roasted aubergine and peppers and anchovies

CREAM OF VEGETABLES SOUP* 7

Ask us about our cream of seasonal vegetable soup...

IBERIAN HAM CROQUETTES 8

Iberian ham croquettes with peanut mayonnaise (6 units)

SCRAMBLED EGGS & ASPARAGUS* 9

With farm fresh eggs, mushrooms, green asparagus and cured cheese from Alicante

GRILLED SQUID 12

With paprika oil and chopped chives

PRAWNS FRIED IN GARLIC 12

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

RICES/PAELLAS**"SENYORET" RICE PAELLA* 12**

Our version of this paella from Alicante with squid, monkfish, prawns and vegetables

CUTTLEFISH RICE PAELLA* 12

Another classic dish of Alicante's cuisine, rice with cuttlefish and vegetables

BLACK RICE PAELLA* 12

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

SEAFOOD RICE PAELLA* 14

With small lobster, squid, prawns, mussels and monkfish to taste the best of the sea

MINIMUM 2 PERSONS (PRICE/SERVING)**PORK AND CHICKEN PAELLA* 12**

Typical paella with lean pork, chicken, chickpeas, green beans, pepper and rosemary

VEGETABLES RICE PAELLA* 12

With seasonal vegetables from our region

CREAMY RICE WITH CODFISH* 13

With codfish, spinach and other vegetables cooked in a traditional cauldron

CREAMY RICE WITH MONKFISH* 14

With monkfish and prawns cooked in a traditional cauldron

MENJADOR ALMÀSSERA

TOSSAL D'ALTEA - MEDITERRANEAN CUISINE



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GL



EXTRA: IF YOU ADD A DUCK FOIE
GRAS CUTLET TO THE MEATS +3€

FISH

- CODFISH WITH GREEN OLIVE*** 16
Confited codfish loin with green olives purée and parsley
- HAKE WITH ROSEMARY*** 16
Hake loin with rosemary aroma with almond oil on carrot cream and sautéed asparagus
- SEABASS WITH MAYONNAISE*** 15
Sea bass fillet with spinach mayonnaise and cockles with Iberian ham powder

PASTA

- TAGLIATELLE WITH SAUSAGE*** 9
Tagliatelle with dried sausage from our region, courgette, mint leaves and cured cheese from Alicante 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
Grilled beef from Galicia (fillet steak) with old mustard sauce
- BEEF SIRLOIN** 22
Grilled beef from Galicia (tenderloin steak) with red fruit sauce and caramelized apple
- DUCK BREAST (MAGRET)** 16
Grilled duck breast (Magret de canard) with raspberry sauce

CREPE

- CREPE WITH FRESH SALMON** 12
Savory crepe stuffed with fresh salmon, typical fresh cheese, spinach and raisins
- ALMOND "FLAN"*** 5
Crème caramel made with almonds and garnished with bitter orange marmalade
- CREPE WITH CHOCOLATE** 6
Crepe with "Valor" chocolate from Villajoyosa and vanilla ice cream
- FRUIT DESSERT*** 5
Ask us, please!

- If you need information about an allergen food on our Menu, please, ask our staff.
- Or visit our website for more information: www.hoteltossalaltea.com/en/restaurant