

# ENGLISH

## MENJADOR ALMÀSSERA

Tossal d'Altea - Mediterranean cuisine



### starters

**BREADS, OLIVES "ALL I OLI" 2**  
Assorted breads, olives and garlic and olive oil mayonnaise (price per person)

**ASSORTMENT OF CHEESE 14.5**  
A selection of different kinds of cheeses from Alicante with nuts and marmalade

**IBERIAN HAM "DE BELLOTA" 18.5**  
Iberian ham from acorn-fed pigs (D.O. Guijuelo)

**PRAWN CARPACCIO 12**  
With olives and roe and citrus vinaigrette

**COD AND ORANGE SALAD 12**  
Codfish confit and orange from our region with fresh leaves and black olives

**LAMB'S LETTUCE SALAD 12**  
Lamb's lettuce salad, duck ham, fresh cheese from Callosa and forest fruit vinaigrette

### paellas/rices

**"SENYORET" RICE PAELLA 14**  
With squid, peeled prawns, monkfish and vegetables

**"A BANDA" RICE PAELLA 14**  
Classic dish of Alicante gastronomy: rice with cuttlefish and prawns

**BLACK RICE PAELLA 14**  
Black squid ink rice Paella with monkfish, cuttlefish, prawns and vegetables

**ARROZ DE MARISCO 15.5**  
With small lobster, squid, prawns and mussels

**SALT-CURED FISH FROM HERE 15**  
Filleted salt-cured tuna and tuna roe with tomato from our region and black olives

**"ESPENCAT" WITH SALTED COD 12**  
Salad made with roasted aubergine and peppers, salted cod and extra virgin olive oil

**IBERIAN HAM CROQUETTES 9**  
Iberian ham croquettes with peanut mayonnaise

**GRILLED OCTOPUS 15.5**  
Grilled octopus with roasted pepper puree and spicy paprika oil

**GRILLED SQUID 14.5**  
Grilled squid with mango sauce

**GRILLED CUTTLEFISH 13.5**  
Grilled cuttlefish with dried tomato "brunoise"

**minimum 2 persons (price/serving)**

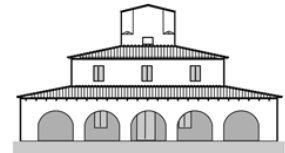
**PORK AND CHICKEN PAELLA 13.5**  
Typical Paella with lean pork, chicken and vegetables

**VEGETABLES RICE PAELLA 13**  
With seasonal vegetables from our region

**LOBSTER RICE PAELLA 18.5**  
Rice or creamy rice with lobster (by advance order)

**CREAMY RICE WITH MONKFISH 15**  
With monkfish and prawns cooked in a traditional cauldron

# MENJADOR ALMÀSSERA



HOTEL TOSSAL D'ALTEA

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## fishes

<b>CONFIT COD LOIN</b>	<b>16</b>
Confit cod loin with orange sauce, peas and mint	
<b>TURBOT FILLET</b>	<b>18</b>
Grilled turbot fillet with toasted almond bechamel sauce	
<b>SEABASS FILLET</b>	<b>15.5</b>
Grilled sea bass fillet with ginger and white wine velouté	
<b>SOLE WITH VINAIGRETTE</b>	<b>16.5</b>
Grilled sole with an olive and caper vinaigrette	

## desserts

<b>"VALOR" CHOCOLATE CAKE</b>	<b>6</b>
Homemade cake made with "Valor" chocolate from Villajoyosa and rosemary syrup	
<b>CHEESECAKE</b>	<b>6</b>
Our traditional homemade cheesecake with fig marmalade	
<b>"CREMA CATALANA"</b>	<b>5.5</b>
Custard cream with caramelized brown sugar and candied orange and lemon	

## meats

<b>BEEF ENTRECOTE</b>	<b>19</b>
Grilled beef from Galicia (fillet steak) with "Café de Paris" sauce (herb butter)	
<b>BEEF SIRLOIN</b>	<b>22</b>
Grilled beef from Galicia (tenderloin steak) with Port wine sauce	
<b>CARRÉ OF LAMB</b>	<b>17</b>
Grilled rack of lamb with apple sauce and garlic and vegetable coulis	
<b>DUCK BREAST (MAGRET)</b>	<b>16.5</b>
Grilled duck breast (Magret de canard) with raspberry sauce	

## crepe

<b>CREPE WITH SALMON</b>	<b>13.5</b>
Crepe stuffed with fresh salmon, typical fresh cheese, spinach and raisins	
<b>ALMOND "FLAN"</b>	<b>6</b>
Homemade crème caramel made with almonds and with bitter orange marmalade	
<b>CREPE WITH CHOCOLATE</b>	<b>6</b>
Crepe with "Valor" chocolate and vanilla ice cream	
<b>FRUIT / ICE CREAM / SORBET</b>	<b>5</b>
To choose between fruit dessert, ice cream or sorbet. Ask us!	

- If you need information about an allergen food on our Menu, please, ask our staff.  
- You can also point with your smartphone camera at our QR Code to see online our Digital Menu and allergens or visit our website for more information: [www.hoteltossalaltea.com/en/restaurant](http://www.hoteltossalaltea.com/en/restaurant)