

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 15
A selection of different kinds of cheeses from Alicante with nuts and marmalade

IBERIAN HAM "DE BELLOTA" 19
Iberian ham from acorn-fed pigs (D.O. Guijuelo)

SALMON TARTARE 12
With salmon, guacamole, capers, onion, pickles and aromatic herbs

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

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 17
Grilled octopus with roasted pepper puree and spicy paprika oil

GRILLED SQUID 16
Grilled squid with mango sauce

GRILLED CUTTLEFISH 14
Grilled cuttlefish with dried tomato "brunoise"

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, peeled prawns and vegetables

ARROZ DE MARISCO 16
With small lobster, squid, prawns and mussels

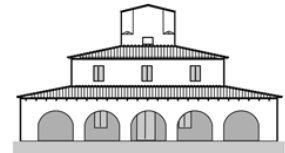
minimum 2 persons (price/serving)

PORK AND CHICKEN PAELLA 14
Typical Paella with lean pork, chicken and vegetables

VEGETABLES RICE PAELLA 14
With seasonal vegetables from our region

LOBSTER RICE PAELLA 20
Rice or creamy rice with lobster (by advance order)

CREAMY RICE WITH MONKFISH 16
With monkfish and prawns cooked in a traditional cauldron



fishes

CONFIT COD LOIN	16
Confit cod loin with orange sauce, peas and mint	
TURBOT FILLET	19
Grilled turbot fillet with toasted almond bechamel sauce	
SEABASS FILLET	15
Grilled sea bass fillet with ginger and white wine velouté	
SOLE WITH VINAIGRETTE	17
Grilled sole with an olive and caper vinaigrette	

homemade desserts

VALOR CHOCOLATE CAKE	7
Homemade cake made with "Valor" chocolate from Villajoyosa and rosemary syrup	
CHEESECAKE	6
Our traditional homemade cheesecake with fig marmalade	
"CREMA CATALANA"	6
Custard cream with caramelized brown sugar and candied orange and lemon	

meats

BEEF ENTRECOTE	20
Grilled beef from Galicia (fillet steak) with "Café de Paris" sauce (herb butter)	
BEEF SIRLOIN	23
Grilled beef from Galicia (tenderloin steak) with Port wine sauce	
CARRÉ OF LAMB	17
Grilled rack of lamb with apple sauce and garlic and vegetable coulis	
DUCK BREAST (MAGRET)	17
Grilled duck breast (Magret de canard) with raspberry sauce	

crepe

CREPE WITH SALMON	14
Crepe stuffed with fresh salmon, typical fresh cheese, spinach and raisins	

ALMOND "FLAN"	6
Homemade crème caramel made with almonds and with bitter orange marmalade	
CREPE WITH VALOR CHOCOLATE	7
Crepe with "Valor" chocolate from Villajoyosa and vanilla ice cream	
FRUIT / ICE CREAM / SORBET	5
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