

ENGLISH

MENJADOR ALMÀSSERA DE GUILLEM

Tossal d'Altea - Mediterranean cuisine



starters

BREADS, OLIVES "ALL I OLI" 2,25

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

ASSORTMENT OF CHEESE 16

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

IBERIAN HAM "DE BELLOTA" 20

Iberian ham from acorn-fed pigs (D.O. Guijuelo)

SALT-CURED TUNA SALAD 14

Typical salad from Alicante with filleted salt-cured tuna, tomato, anchovies and olives

TUNA BELLY SALAD 13

Typical mixed salad from Valencia with tuna belly, regional tomato and olives

"ESPENCAT" WITH SALTED COD 13

Typical salad made with roasted aubergine and red and green peppers, dried and salted cod and extra virgin olive oil

IBERIAN HAM CROQUETTES 10

Iberian ham croquettes with peanut mayonnaise

"CHOPITOS" ANDALUSIAN STYLE 13

Portion of small species of cuttlefish floured and fried until golden brown

GRILLED CUTTLEFISH 14

Grilled cuttlefish with dried tomato "brunoise"

GRILLED OCTOPUS 18

Grilled octopus with roasted pepper puree and spicy paprika oil

GRILLED SQUID 16

Grilled squid with a classic green sauce made with garlic and parsley

FRIED SQUID RINGS 13

Squid rings (calamari) fried in breadcrumbs "Andalusian style" with a lemon mayonnaise

paellas / rices

"SENYORET" RICE PAELLA 15

With squid, peeled prawns, monkfish and vegetables

"A BANDA" RICE PAELLA 15

Classic dish of Alicante gastronomy: rice with cuttlefish and prawns

BLACK RICE PAELLA 15

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

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fishes

COD LOIN WITH BLACK OLIVE 17

Cod loin with black olive crust and dried tomato "coulis"

TURBOT FILLET 19

Grilled turbot fillet with toasted almond bechamel sauce

SEABASS LOIN WITH SHALLOTS 17

Sea bass loin with shallots (onion variety) confit in mistela

organic eggs

EGGS WITH IBERIAN HAM 14

"Huevos rotos" (organic fried eggs) with Iberian ham "de Bellota" 100% from acorn-fed pigs over fried potatoes

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 SIRLOIN 24

Grilled beef from Galicia (tenderloin steak) with Port wine sauce

BEEF ENTRECOTE 20

beef from Galicia (fillet steak) with "Café de Paris" sauce (herb butter)

IBERIAN PORK "PRESA" 18

Iberian pork escalopes (fillets) with Pedro Ximénez sauce, dried apricots and orange

CONFIT OF DUCK 16

Duck confit with red fruits sauce

BEEF HAMBURGER 15

Galician beef burger with cheddar cheese, dried tomato, caramelized onion and flavored potato

OUR TIRAMISÚ 6

Tiramisu made at home according to our recipe

CREPE WITH VALOR CHOCOLATE 7

Crepe with "Valor" chocolate from Villajoyosa and vanilla ice cream

FRUIT OR ICE CREAM 6

To choose between fruit dessert or ice cream

- 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