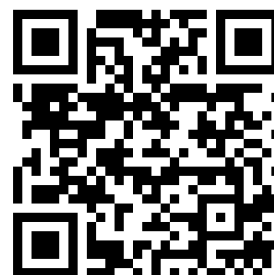


ENGLISH

MENJADOR ALMÀSSERA DE GUILLEM

Tossal d'Altea - Mediterranean cuisine



starters

BREADS, TOMATO & "ALIOLI" 2,5

Assorted breads, grated tomato and garlic mayonnaise (price per person)

ASSORTMENT OF CHEESES 16

Selection of different kinds of regional cheeses with nuts and marmalade

IBERIAN HAM "DE BELLOTA" 20

Iberian ham from acorn-fed pigs 75% (D.O. Guijuelo)

EGGS WITH IBERIAN HAM 13

"Huevos rotos" (fried eggs) with Iberian ham and fried potatoes

ENSALADA DE MOJAMA 15

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

RED PEPPERS "DEL PIQUILLO" 12

Red peppers ("pimientos del piquillo") stuffed with codfish and prawns

IBERIAN HAM CROQUETTES 11

Iberian ham croquettes with peanut mayonnaise

GARLIC PRAWNS 13

Casserole of garlic prawns with cayenne chilli

CHOPITOS ANDALUSIAN STYLE 14

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

GRILLED OCTOPUS 19

Grilled octopus with potato puree and spicy paprika oil

GRILLED SQUID 17

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

FRIED SQUID RINGS 14

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

paellas/rices

"SENYORET" RICE PAELLA 16

With squid, peeled prawns and monkfish

"A BANDA" RICE PAELLA 16

Classic dish of Alicante gastronomy with cuttlefish, monkfish and prawns

BLACK INK RICE PAELLA 16

With cuttlefish, squid and peeled prawns

SEAFOOD RICE PAELLA 17

With small lobster, squid, monkfish, prawns and mussels

minimum 2 persons (price/serving)

CHICKEN AND PORK PAELLA 15

With lean pork, chicken and seasonal vegetables

VEGETABLES RICE PAELLA 15

With seasonal vegetables from our region

LOBSTER RICE PAELLA 20

Rice or creamy rice with lobster (only by advance order)

CREAMY RICE WITH PRAWNS 17

With monkfish and peeled prawns cooked in a traditional cauldron

MENJADOR ALMÀSSERA DE GUILLEM

Tossal d'Altea - Cocina mediterránea



fishes

CODFISH WITH "PIL PIL" 17

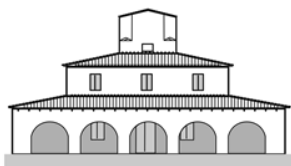
Cod loin with Pil Pil sauce (made with extra virgin olive oil, garlic and chilli)

TURBOT FILLET 20

Grilled turbot fillet with "Vizcaína" sauce made with red pepper and onion

SALMON WITH FINE HERBS 16

Grilled salmon loin with Mousseline sauce (made with butter, lemon, cream and egg) and fine herbs



HOTEL TOSSAL D'ALTEA

homemade desserts

CHOCOLATE CAKE 7

With "Valor" chocolate from Villajoyosa and rosemary syrup

CHEESECAKE 6

Our traditional cheesecake with fig marmalade

TORRIJA CON HELADO 7

Caramelized French toast ("Torrija") with nougat ice cream and red fruits

meats

BEEF SIRLOIN 24

Grilled beef from Galicia (tenderloin steak) with mushroom sauce

BEEF ENTRECOT 20

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

IBERIAN PORK SIRLOIN 18

Iberian pork sirloin medallions with Curry sauce (spices mixed)

BEEF BURGER 15

Grilled beef burger with cheddar cheese, dried tomato, caramelized onion and fried potatoes

CARROT CAKE 6

Carrot cake with almonds and grated coconut

CREPE WITH CHOCOLATE 7

Crepe with "Valor" chocolate and vanilla ice cream

FRUIT DESSERT / ICE CREAM 6

Please, ask us!

- If you need information about an allergen food on our Menu, please, ask our staff.
- 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