

RESTAURANT TOSSAL D'ALTEA MENJADOR ALMÀSSERA



HOTEL TOSSAL D'ALTEA



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The **Tossal d'Altea Restaurant**, or also known as "**Menjador Almàssera de Guillem**" (as a tribute to our ancestors), is located inside the Hotel Tossal d'Altea and is based on Mediterranean cuisine and extra virgin olive oils. Our chef has prepared a menu that focuses on typical gastronomy through careful preparation.

Our rustic establishment has been built on an old olive oil mill. Some tools and instruments of the mill, such as the presses and the olive grinding stone, have been restored and preserved in the main dining room, called "Menjador Almàssera".



RICES AND PAELLAS

MEDITERRANEAN GASTRONOMY



Taste our Mediterranean and local cuisine (choosing from the Carta or from the daily menu) in the heated indoor lounges (Menjador Almàssera and Sal3n Altea) or on the covered outdoor terrace that will allow you to enjoy a quiet and landscaped environment

The restaurant also offers elaborations adapted for vegetarians and celiacs. In addition, we hold events, weddings, banquets, celebrations, business meetings, conferences, conventions...

"Menjador Almàssera" is the main hall. Its design and decoration maintain the aroma of an old farmhouse and an olive stone is preserved. The Room "Sal3n Altea" is a space where the restaurant's cellar is exhibited and breakfast is served.

WINES AND CAVAS

We offer select wines from Alicante Designations of Origin (Enrique Mendoza Merlot-Monastrell and E.M. Santa Rosa Reserva, Pepe Mendoza Casa Agrícola, El Veneno de Pepe Mendoza Marina Alta); Valencia (Pasión de Moscatel organic, Fuenteseca organic); Utiel-Requena (Pasión de Bobal organic); Jumilla (Juan Gil Silver Label Monastrell); Almansa (Laya, La Atalaya del Camino); Ribera del Duero (Abadía de San Quirce Crianza, Flores de Callejo Tempranillo); Rioja (Muga Crianza, Campillo Reserva Selecta); Rueda (Oro de Castilla Verdejo) and Rias Baixas (Outón Albariño).

In addition, we have a Cava Carta (Terra Terrae from organic viticulture, Anna de Codorníu, Pago de Tharsys Ecological Reserva).

And in our winery, "Sexto Elemento" author's red wine shines with its own light (Bobal grape) made without chemical treatments.



OUR RESTAURANT CARTA

STARTERS

MEDITERRANEAN FLAVORS

- A selection of different kinds of cheeses from Alicante with nuts and marmalade.
- Iberian ham from acorn-fed pigs 75% Bellota (D.O. Guijuelo).
- Typical salad from Alicante with filleted salt-cured tuna, tomato, anchovies, almonds and olives.
- "Huevos rotos" (fried eggs) with Iberian ham and fried potatoes.
- Red peppers ("pimientos del piquillo") stuffed with codfish and prawns with red prawn oil.
- Iberian ham croquettes with peanut mayonnaise.
- Casserole of garlic prawns with cayenne chilli.
- Chopitos "Andalusian style": portion of small species of cuttlefish floured and fried until golden brown.
- Grilled octopus with roasted pepper puree and spicy paprika oil.
- Grilled squid with a classic green sauce made with garlic and parsley.
- Squid rings (calamari) fried in breadcrumbs "Andalusian style" with a lemon mayonnaise.

PAELLAS

TYPICAL RICES

- "Senyoret" rice paella with squid, peeled prawns and monkfish.
- "A banda", a classic dish of Alicante gastronomy: rice with cuttlefish, monkfish and prawns.
- Black squid ink rice Paella with cuttlefish, squid and peeled prawns.
- Seafood paella with small lobster, squid, monkfish, prawns and mussels.
- Vegetables Paella from our region.
- Typical Paella with lean pork, chicken and seasonal vegetables.

CREAMY RICES

TRADITIONAL CREAMY RICES

- Creamy rice with prawn and monkfish cooked in traditional cauldron.
- Rice or creamy rice with lobster (by advance order).

OUR RESTAURANT CARTA

FISHES

THE FOOD FROM THE SEA

- Cod loin with Pil Pil sauce (made with extra virgin olive oil, garlic and chilli).
- Grilled turbot fillet with Vizcaína sauce made of red pepper.
- Grilled salmon loin with Mousseline sauce (made with butter, lemon, cream and egg) and fine herbs.

MEATS

TENDER MEATS

- Beef entrecot from Galicia (fillet steak) with "Café de Paris" sauce (herb butter).
- Beef sirloin from Galicia (tenderloin steak) with mushroom sauce.
- Iberian pork sirloin medallions with Curry sauce (spices mixed).
- Grilled beef burger with cheddar cheese, dried tomato, caramelized onion and fried potatoes.
- Roasted lamb shoulder in its juice (by advance order).

HOMEMADE DESSERTS

HOME DELIGHTS

- "Valor" chocolate (from Villajoyosa) cake with rosemary syrup.
- Our traditional cheesecake with fig marmalade.
- Carrot cake with almonds and grated coconut.
- Caramelized French toast ("Torrija") with nougat ice cream and red fruits.
- Crepe with "Valor" chocolate and vanilla ice cream.
- Fruit Dessert or ice cream.

Historically supported by a building of more than three hundred years, former Oil Mill, reconverted today day, after long and careful reforms, in the magnificent Hotel Tossal d'Altea, which houses the restaurant "L'Almàspera de Guillem", in homage to its use in the past. Here we are faced with a traditional cuisine, with clear features Mediterranean, without complexes, rescuing recipes, giving them a creative, daring and modernist touch. The object of numerous praises are dishes such as the rice paella of Senyoret with prawn, squid and vegetables; the creamy rice of monkfish and prawns; the assortment of cheeses from our region with nuts and marmalade; the acorn-fed Iberian ham; the confited cod; the grilled squid or the grilled cuttlefish or the grilled octopus; the grilled meats from Galicia (beef sirloin, beef entrecot); or our fishes: codfish, turbot, seabass. Tradition takes over the confectionery, with delicacies such as the homemade cheese cake with fig jam, the carrot cake with almonds or the "Valor" chocolate cake with rosemary.



EXTRA VIRGIN OLIVES OIL



LIQUID GOLD FROM THE LAND: WE SELECT THE BEST OLIVE OILS IN OUR REGION

Taste the best extra virgin olive oils in the area. We offer you a wide range of olive oils from various varieties of olives: arbequina, blanqueta, alfafarenca, picual, manzanilla, serrana, organic.



MENUS EVENTS & GROUPS

EVENTS, CELEBRATIONS AND BANQUETS

The hotel restaurant offers a wide range of menus for events, celebrations and banquets so you can choose the one that best suits your needs.

Depending on the size of the event, we include menu tasting test, flower centerpieces on tables, menu cards and a guest list.

GROUPS, MEETINGS, CONFERENCES, WORKSHOPS, COURSES, CONFERENCES AND RETREATS

For groups and companies. The hotel has air-conditioned spaces for group meetings, classes, training sessions, congresses, conferences, workshops, events or retreats.



GALLERY



