



RESTAURANT
"ALMÀSSERA
DE GUILLEM"



- Mediterranean cuisine in an old and traditional olive oil mill with a long and great history

CARTA

STARTERS

- **Breads, tomato and "all i oli" 2,50**

Assorted breads, grated tomato, garlic mayonnaise and extra virgin olive oil (price per person)

- **Assortment of cheeses 17**

Regional cheeses from goat and sheep (cured, semi, rosemary, smoked) with nuts and marmalade

- **Assortment of Iberian cuts 17**

Iberian cured ham "de cebo de campo" and a selection of Iberian cuts with "Marcona" variety almonds

- **Assortment of croquettes 11**

Iberian ham, spinach and mushrooms croquettes with herb mayonnaise (6 units)

- **Salt-cured tuna salad 16**

Salad with filleted salt-cured tuna, lettuces hearts, tomato, anchovies from Cantabria, almonds and olives

- **Grilled octopus 20**

Grilled octopus with potato puree and spicy paprika oil

- **Garlic prawns 16**

Casserole of prawns in garlic with cayenne chilli

- **Codfish fritters 15**

Codfish fritters garnished with tartare sauce

- **"Chopitos" Andalusian style 15**

Small species of cuttlefish floured and fried

- **Fried squid rings 15**

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

- **Grilled squid 18**

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

- **Cream of vegetable soup 9**

Made with seasonal vegetables

PAELLAS & CREAMY RICES

- **"Senyoret" rice Paella 17**

Traditional Paella with squid, peeled prawns and monkfish

- **"A banda" rice Paella 17**

A Classic dish of Alicante gastronomy with cuttlefish, monkfish and prawns

- **Black ink rice Paella 17**

Traditional paella with squid ink, cuttlefish, squid and peeled prawns

- **Seafood rice Paella 18**

Paella with small lobster, squid, monkfish, prawns and mussels

- **Chicken and pork rice Paella 17**

Traditional Paella with lean pork, chicken and seasonal vegetables

- **Vegetables rice Paella 16**

Vegetarian Paella with seasonal vegetables from our region

- **Lobster rice Paella 22**

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

- **Creamy rice with prawns 19**

With monkfish and peeled prawns cooked in a traditional cauldron

- **Creamy rice with Iberian pork 19**

With Iberian pork steak, mushrooms and grated truffle cooked in a traditional cauldron

*Paellas and creamy rice: prices per serving. Minimum 2 people

- 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: hoteltossalaltea.com

CARTA

FISHES

- **Codfish loin with "Pil Pil" 19**

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

- **Sole with mayonnaise 20**

Grilled sole fillet with a mayonnaise made with anchovy, pickle and lemon

- **Turbot with a soft sauce 22**

Grilled turbot fillet with a soft yogurt, cilantro and chive sauce

MEATS

- **Galician beef sirloin 25**

Grilled beef sirloin from Galicia with green pepper sauce

- **Galician beef entrecot 22**

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

- **Iberian pork cheeks 20**

Stewed Iberian pork cheeks with red wine sauce

DESSERTS

- **"Torrija" with nougat ice cream 7**

Caramelized French toast ("Torrija") with cinnamon and creamy nougat candy ice cream

- **Meringued milk cake 7**

Homemade meringued milk cake with cinnamon and cookie base and with coconut cream and almond crocanti

- **"Valor" chocolate cake 7**

Homemade chocolate cake made with "Valor" chocolate from Villajoyosa, red currants and red fruit coulis

*Our ice creams do not have artificial colors or flavours

- **Cheesecake 7**

Our traditional cheesecake with nuts, raisins and honey garnished with fig marmalade

- **Chocolate Coulant 7**

Chocolate Coulant with berries, mint leaves and vanilla ice cream

- **Premium Ice cream flavours 7**

Two scoops of creamy ice cream to choose from: nougat candy, Belgian chocolate, vanilla and strawberry. With raspberry coulis and almond cookie

KIDS MENU "A LA CARTA"

- Iberian ham croquettes (5 u.) 8

- Chicken fingers with chips 8

- Fried squid rings 9

- Pasta Bolognese or with tomato 9

- Chicken escalope with chips 10

- Chicken breast with chips 10

- Beef burger with cheese and chips 10

- Ice cream or fruit or cake 5