



## EMPEZAMOS CON NUESTRA HUERTA LET'S START WITH THE VEGETABLE OF OUR REGION

<b>"Port"</b> ( <i>Lechuga iceberg, tomate cherry, pipas, bacon, picatostes y queso</i> ) "Port" salad ( <i>iceberg lettuce, cherry tomatoes, sunflower seeds, bacon, fried bread and cheese</i> )	8,50
<b>"Dénia"</b> ( <i>Rúcula, frutos secos, naranja y queso de cabra</i> ) "DÉNIA" salad ( <i>Rocket salad, nuts, orange and goat cheese</i> )	9,00
<b>Ecológica</b> ( <i>Tomate, cebolla y aceitunas</i> ) "ECOLOGICAL" salad ( <i>tomato, onion and olives</i> )	7,00
<b>Milhoja de ventresca</b> Millefeuille of white tuna fatty belly	9,00
<b>Ensalada de salazones</b> Salad with pickles	9,00

## PICOTEA CON NOSOTROS SAMPLE WITH US

<b>Buñuelos de bacalao</b> Cod fritters	7,50
<b>Croquetas de jamón</b> Ham croquettes	6,50
<b>Croquetas de arroz negro con "allioli"</b> Wild rice croquette with garlic and oil dressing	7,50
<b>Mini hamburguesa casera completa</b> Homemade mini hamburgers	3,00
<b>Surtido de mini hamburguesas policromadas</b> Poly chrome mini burgers	12,00
<b>Parrillada de verduras</b> Grilled vegetables	10,00
<b>Coca mediana de cebolla caramelizada y foie</b> Caramelized onion pasty with foie	4,00
<b>Coca mediana de cebolla caramelizada y erizo</b> Caramelized onion pasty with sea urchin	4,00
<b>Patatas al cabrales</b> Potatoes with strong cheese from Asturias	8,00
<b>Patatas bravas</b> Fried potatoes with chili sauce and mayonnaise ( <i>Bravas</i> )	6,50
<b>Pulpo a la gallega</b> ( <i>Puré de patata, pata entera de pulpo marcada con cuchillo</i> ) Galician style octopus	11,50
<b>Surtido de coquitas</b> Assorted Valencian pastries	8,00
<b>Surtido de mini pizzas</b> Assorted mini pizzas	9,00
<b>Tabla de embutidos de Jalón</b> Jalón cold meat platter	13,00
<b>Gambas al ajillo</b> Prawns with garlic and parsley	10,00



## CON UN PAR DE... WITH A PAIR OF..

Huevos estrellados con jamón Fried eggs with ham on top of a potato base	10,00
Huevos estrellados con chistorra Fried eggs with cured sausage from the Basque country on top of a potato base	9,00
Huevos estrellados "Tapes del Port" (Jamón, chistorra y pimienta) Fried eggs with ham, cured sausage and green pepper	11,50

## COCAS DE DACSA 3,50 CORN FLAT-BREAD FILLED WITH:

Tradicional Traditional ingredients (tuna, hardboiled egg and grated tomato)
Anchoa y allioli de pera Anchovy and pear, garlic and oil sauce.

## ENTRE PANES ANDA EL JUEGO 3,50 OPEN-FACED WHITE TOASTS TOPPED WITH:

Queso fresco, anchoa y tomate Cottage cheese, anchovy and tomato.
Queso de cabra, manzana y cebolla Goat cheese, apple and onion.
Bocado valenciano (figatell, cebolla y queso de cabra) Small pork liver hagg, onion and goat cheese.
Longaniza, pimienta verde y cebolla Sausage, green pepper and onion.
Sobrasada, miel y queso Majorcan sausage, honey and chesse

IVA Incluido - VAT Included

## DE LA LONJA A TU BOCA FROM THE FRESH FISH MARKET TO YOUR MOUTH

### "¡Uno para todos..." "All for one..."

Gamba roja (6 und.) Red prawn (6 units)	14,00
Cigalas a la plancha (6 und.) Grilled scampi (6 units)	12,00
Calamar a la plancha Grilled squid	8,50
Mejillones al vapor Steamed mussels	7,00
Calamares a la andaluza Fried squid rings	8,00
Escombros Fried squids	9,00
Fritura de pescado de la bahía Fried fish from Dénia's bay	12,00

### "...todos para uno!" "...one for all"

Dorada Gilt head bream	13,00
Lubina Seabass	13,00
Sepia al estilo tradicional Grilled Cuttlefish	8,00

## CARNES MEAT

Solomillo de ternera Veal sirloin steak	18,00
Solomillo de ternera con foie Veal sirloin steak with foie	21,00
Solomillo de ternera con salsa cabrales Veal sirloin with strong cheese from Asturias	19,00

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## ARROCES ( MINIMO 2 PERSONAS )

### RICES (MINIMUM 2 PEOPLE)

Arroz "a banda" 9,50  
Paella of rice cooked in a fish stock

Arroz negro 9,50  
Paella of rice cooked in squid's ink

"Fideuà" 10,00  
Paella of Valencian small noodles cooked in a fish stock

Paella mixta 13,00  
Mixed paella (meat, vegetables and seafood)

Arroz caldoso de calamar y verduras 11,50  
Soupy rice with squid and vegetables

Arroz meloso con bogavante 18,00€ / *persona per person*  
( *por encargo* )  
Creamy rice with lobster (*made to order*)

Arroz meloso con sepia, 15,00€ / *persona per person*  
cigalitas y verdura ( *por encargo* )  
Creamy rice with cuttlefish, small scampi  
and vegetables (*made to order*)

Arroz al horno ( *por encargo* ) 13,50€ / *persona per person*  
Rice with meat and black sausage  
cooked in the oven (*made to order*)

## PARA LOS PEQUES DE LA CASA 8,50 FOR THE LITTLE ONES

### COMBI "TAPES DEL PORT" COMBINATED DISH "TAPES DEL PORT"

+

BEBIDA  
DRINK

+

POSTRE  
DESSERT



IVA Incluido - VAT Included

## MENU DE ARROZ ( TODOS LOS DIAS A MEDIODIA ) SET RICE MENU (EVERY DAY AT MIDDAY)

4 entrantes:

Ensalada, calamares, revuelto y cigalas  
4 starters: Salad, cuttlefish, scrambled eggs and crayfish

Arroz a elegir  
Rice to choose

Postre casero  
Homemade dessert

**15,00€**

## MENU GOURMET GOURMET MENU

Revuelto de espárragos, ajetes y gambas  
Scrambled eggs with asparagus, spring garlic and prawns

Calamar a la plancha  
Grilled squid

Gamba roja  
Red prawn

Cigala de Dénia  
Denia's scampi

Centro mesa:  
To share in the middle of the table:

Solomillo troceado  
Pieces of sirloin steak

Postre casero  
Homemade dessert

**19,00€**

## Y PARA LOS MAS GOLOSOS: AND FOR THE SWEET TOOTH ONES

Tarta de la abuela 5,00

Helado de turrón de Jijona 5,00

Moon Ferrero 5,00

Couland de chocolate con helado de vainilla 5,00

Variado de postres: 15,50

IVA incluido - VAT included

# TE RECOMENDAMOS QUE NO TE VAYAS SIN PROBAR...

Patatas al cabrales

Potatoes with strong cheese from Asturias

Coca mediana de cebolla caramelizada y foie

Caramelized onion pasty with foie

Coca mediana de cebolla caramelizada y erizo

Caramelized onion pasty with sea urchin

Surtido de mini hamburguesas policromadas

Poly chrome mini burgers

Croquetas de arroz negro con "allioli"

Wild rice croquette with garlic and oil dressing

Buñuelos de bacalao

Cod fritters

Huevos estrellados "Tapes del Port"

(Jamón, chistorra y pimiento)

Fried eggs with ham, cured sausage and green pepper

*tp*, dale un capricho a tu paladar