



"FISHERMAN'S SEAFOOD CUISINE" MENU

UNMOORING

- Anchovy butter

- Caixeta 9

- Small cuttlefish with onions

- Crawfish cream infused with lemon gras

THROWING NETS INTO THE SEA

- Light anchovy (type of fishing) cold pickled, packed in sea lettuce
- Benicarland sailors stew, octopus and chickpeas
 - Triggerfish brandade profiterole

ALL TO PORT

- Cold sparkling galley bisque

- Graten de galleys

WATER NETWORKS

Salted striped prawn with fennel, marine juice, flying fish roe and codium

ARRIVING IN PORT

Creamy rice with razor clams, with spider fish

Semi-cured lukewarm monkfish in white marinara sauce

FISH AUCTION AT THE FISH MARKET

Green apple, kiwi, lemon, and tarragon

Creamy white chocolate, with a mosaic of local citrus and passion fruit

86,00 euros bread, petit fours and VAT included

Please comment your allergies or intolerances to our staff