



TRIBUTE MENU SAILORS OF BENICARLO

WATER NETWORKS

- Scorpora and miso broth with wakame seaweed
- Anchovy butter
 - Mussel tiger stuffed
- Light anchovy (type of fishing) cold pickled, packed in sea lettuce

TRAWLING

- Cold frothy spottail mantis shrimp Bisque
 - Grilled galeras

ALL TO BABOR

- Octopus "salpicón"
- Hake brandade, with sea spaghetti

IN THE FISH TRIA

Norway lobster cream, infused with lemon-gras, and sea cereal

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

SAILORS LUNCH ON THE BOAT

Creamy rice with razor clams, with rockfish

ARRIVING IN PORT

White fish of the day, in extra virgin olive oil, with aromas of our coast

AUCTION IN MARKET

Our version of Valencia water of "Yuzu"

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

80,00 euros bread, petit fours and VAT included

Please comment your allergies or intolerances to our staff