

RAÚL RESINO MENU



LEAVING PORT 1

- Prawn, zucchini and pistachio AOVE ECO CV
- Sea nettle, with galley sabayon
 - Vinarós anchovy butter
 - Caixeta al natural (local mollusk)

LEAVING PORT 2

- Razor, and endives in cava
- White cigalas bisque, infused with lemon – gras
- Brandade of mussels and marine pickles

Night fishing

- Mackerel, Marcona almond, and lemon leaf ECO CV

ALL TO PORT

“Canana” (variety of squid from our coast)

THROWING NETS INTO THE WATER

Cold pickled tuna ECO CV

THE SAILORS RANCH

Sopes Rosellades, octopus, egg, and fishermen's broth ECO CV

IN THE FISH TRIA

Brotola (local fish), Benicarló white crab, and mint DO VALENCIA

ARRIVING AT PORT

Chufa, licorice, and cardamom DO VALENCIA

AUCTION ON THE MARKET

Costa Azahar; (Lemon cream, orange crumble, rosemary curd, aove, lavender, and local citrus)

99.00 euros

Bread, petit fours and VAT included

Suggestion to add to the menú: Sea cucumber with microalgae muslin 9 euros

Surtido de quesos ecológicos CV de Cati y miel ecológica CV 10 euros

Raúl Resino
restaurante