



Llisa negra
ANNIVERSARY MENU

By prior reservation, full table

Albufera blue crab salpicón served in its shell with carasau bread toast

Grilled oyster with roasted tomato and pickled green tomato

Flamed oil bread, our aioli butter, and penjar tomato

Salted and smoked table Llisa Negra

Caramelized salad

Grilled scallops with beurre blanc sauce

Denia red prawn boiled in sea water

Stingray cutlet in black butter with capers

Joselito Iberian castanet bite with candied black truffle

Morels stuffed with pigeon rilette pickled in its juice

To choose (full table) between:

Mellow albufera rice with pigeon thighs and smoked eel

Matured pigeon breast, roasted and rested on shoots

or

Mellow albufera rice with smoked eel and free-range chicken

Beef tongue roasted in Jospier and glazed with its juice with potato bread

Blood orange and bitters sorbet

Melting cheesecake

PGI Jijona almond nougat

120€ / person

10% VAT included

Drinks are not included. The menu may be subject to market availability

